

A
NEW PRESENT
FOR A
SERVANT-MAID:

CONTAINING

RULES for her MORAL CONDUCT both with respect to
Herself and her Superiors :

The Whole ART of COOKERY, PICKLING, PRESERVING,
&c. &c. and every other Direction necessary to be known
in order to render her a Complete, Useful, and Valuable
Servant.

IN TEN BOOKS.

I. Necessary Cautions and Pre-
cepts for gaining Goodwill and
Esteem.

II. Directions for Marketing,
or the Method of Chusing all
Kinds of Butchers Meat, Fish,
Fowl, &c. with Instructions for
Carving.

III. The *Whole Art of Cookery*
fully displayed, both with regard
to Dressing plain Victuals, and
also that of made Dishes, Soups,
Broths, &c. Together with the
best Methods of Pickling all Kinds
of Fruits, Buds, Flowers, &c.

IV. The Art of Preserving the
most useful Fruits, &c.

V. The Method of Candying

the Fruits, &c. generally kept in
a Family.

VI. The best Methods of Mak-
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and giving them the true Flavour
of those imported from abroad.

VII. The *Whole Art of Distil-
lation* ; with the Methods of mak-
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Waters hitherto used in England,
and also those imported from other
Countries.

VIII. Useful Family Receipts.

IX. Some general Rules and
Directions for Maid-Servants.

X. Instructions for Carving ac-
cording to the Terms of Art.

With Marketing Tables, and Tables for Casting-up Expenses, &c.

The Whole interspersed with a great Number of ORIGINAL
RECEIPTS, never before published.

By Mrs. HAYWOOD.

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NEW YORK
SERV
MAY 1859
The Trustees of the British Museum, London, have the honor to acknowledge the receipt of your letter of the 10th inst. and in reply to inform you that the same has been forwarded to the proper authorities for their consideration.

IN THE
MUSEUM
The Trustees of the British Museum, London, have the honor to acknowledge the receipt of your letter of the 10th inst. and in reply to inform you that the same has been forwarded to the proper authorities for their consideration.

W. A. Y. W. O. D.
L O N D O N
Printed for G. F. & H. N. 12, Convent Street, and
The Trustees of the British Museum, London, have the honor to acknowledge the receipt of your letter of the 10th inst. and in reply to inform you that the same has been forwarded to the proper authorities for their consideration.

P R E F A C E.

TH E Compiler begs leave to present the following Book to the Public in general, but to the Mistresses of Families; and to Maid-Servants in particular, as the most complete of the Kind that has been hitherto published. If the greatest care and diligence to form a good and useful System of the Art of Cookery can claim any public attention, she flatters herself the following Compilation will merit no inconsiderable share of it.

It is well known, that Fidelity, Prudence, Honesty, and the Morals in general, are always the most indispensable considerations in chusing, as they are certainly the most valuable qualifications of, a Servant; for without these requisites, the most expert Servants, and who have the most extensive knowledge of their business, are always the curse, and often the ruin of families. To remove so material an objection, and secure a point so valuable in itself—to teach the Servant to be faithful to the Mistress, and the

Mistress to be agreeable to the Servant—this Collection is enriched with Directions and Admonitions necessary and proper for both Stations; by following which, the Servant will not only correct her own faults and errors in conduct, but learn to gain and keep the affections of her Superiors; and the Mistress may, by a proper behaviour to her Servants, effectually secure her own tranquility—This is a new and valuable Addition, which no Collection whatever of the kind, before published, can boast of.

We will not here mention all the vast variety of good and practical Receipts in the Art of Cookery contained in this Book, which, as may be seen by the Contents, are more numerous than in any other Book that treats on the Subject; but only observe, that the whole is enriched with many ORIGINAL Receipts, never before published, and copied from the first tables in the kingdom. With all these qualifications we give it to the Public; fully assured, that as it is the completest of its Kind, it will meet with the greatest approbation.



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Beef, Mutton, Veal, Lamb, Pork, per lb.	Two Pound.		Three Pound.		Four Pound.		Five Pound.		Six Pound.		Seven Pound.	
d.	s.	d.	s.	d.	s.	d.	s.	d.	s.	d.	s.	d.
1	0	2	0	3	0	4	0	5	0	6	0	7
1 1/4	0	2 1/2	0	3 1/2	0	4 1/2	0	5 1/2	0	6 1/2	0	7 1/2
1 1/2	0	3	0	4	0	5	0	6	0	7	0	8
1 3/4	0	3 1/2	0	4 1/2	0	5 1/2	0	6 1/2	0	7 1/2	0	8 1/2
2	0	4	0	5	0	6	0	7	0	8	0	9
2 1/4	0	4 1/2	0	5 1/2	0	6 1/2	0	7 1/2	0	8 1/2	0	9 1/2
2 1/2	0	5	0	6	0	7	0	8	0	9	0	10
2 3/4	0	5 1/2	0	6 1/2	0	7 1/2	0	8 1/2	0	9 1/2	0	10 1/2
3	0	6	0	7	0	8	0	9	0	10	0	11
3 1/4	0	6 1/2	0	7 1/2	0	8 1/2	0	9 1/2	0	10 1/2	0	11 1/2
3 1/2	0	7	0	8	0	9	0	10	0	11	0	12
3 3/4	0	7 1/2	0	8 1/2	0	9 1/2	0	10 1/2	0	11 1/2	0	12 1/2
4	0	8	0	9	0	10	0	11	0	12	0	13
4 1/4	0	8 1/2	0	9 1/2	0	10 1/2	0	11 1/2	0	12 1/2	0	13 1/2
4 1/2	0	9	0	10	0	11	0	12	0	13	0	14
4 3/4	0	9 1/2	0	10 1/2	0	11 1/2	0	12 1/2	0	13 1/2	0	14 1/2
5	0	10	0	11	0	12	0	13	0	14	0	15
5 1/4	0	10 1/2	0	11 1/2	0	12 1/2	0	13 1/2	0	14 1/2	0	15 1/2
5 1/2	0	11	0	12	0	13	0	14	0	15	0	16
5 3/4	0	11 1/2	0	12 1/2	0	13 1/2	0	14 1/2	0	15 1/2	0	16 1/2
6	0	12	0	13	0	14	0	15	0	16	0	17



MARKETING TABLE.

By the S.T.O.N.E.

Beef, Mutton, Veal, Lamb, Pork, &c. at per lb.	1 Stone or 14lb. is		2 Stone or 28lb. is		3 Stone, or 42lb. is		4 Stone or 56lb. is		
	d.	s. d.	s. d.	s. d.	l. s. d.	l. s. d.	l. s. d.		
1	1	2	2	4	3	6	0	4	8
1 1/2	1	5 1/2	2	11	4	4 1/2	0	5	10
1 1/4	1	9	3	6	5	3	0	7	0
1 1/2	1	0 1/2	4	1	6	1 1/2	0	8	2
2	2	4	4	8	7	0	0	9	4
2 1/2	2	7 1/2	5	3	7	10 1/2	0	10	6
2 1/4	2	11	5	10	8	9	0	11	8
2 1/2	3	2 1/2	6	5	9	7 1/2	0	12	10
3	3	6	7	0	10	6	0	14	0
3 1/2	3	9 1/2	7	7	11	4 1/2	0	15	2
3 1/4	4	1	8	2	12	3	0	16	4
3 1/2	4	4 1/2	8	9	13	1 1/2	0	17	6
4	4	8	9	4	14	0	0	18	8
4 1/2	4	11 1/2	9	11	14	10 1/2	0	19	10
4 1/4	5	3	10	6	15	9	1	1	2
4 1/2	5	6 1/2	11	1	16	7 1/2	1	3	4
5	5	10	11	3	17	6	1	4	6
5 1/2	6	1 1/2	12	10	18	4 1/2	1	5	8
5 1/4	6	5 1/2	12	5	19	3 1/2	1	6	10
5 1/2	7	0	13	0	20	2 1/2	1	7	0
6			14		21	1	1	8	
6 1/2					22	0			
6 1/4					23	0			
6 1/2					24	0			
6 3/4					25	0			
7					26	0			
7 1/2					27	0			
7 1/4					28	0			
7 1/2					29	0			
7 3/4					30	0			
8					31	0			
8 1/2					32	0			
8 1/4					33	0			
8 1/2					34	0			
8 3/4					35	0			
9					36	0			
9 1/2					37	0			
9 1/4					38	0			
9 1/2					39	0			
9 3/4					40	0			
10					41	0			
10 1/2					42	0			
10 1/4					43	0			
10 1/2					44	0			
10 3/4					45	0			
11					46	0			
11 1/2					47	0			
11 1/4					48	0			
11 1/2					49	0			
11 3/4					50	0			
12					51	0			
12 1/2					52	0			
12 1/4					53	0			
12 1/2					54	0			
12 3/4					55	0			
13					56	0			
13 1/2					57	0			
13 1/4					58	0			
13 1/2					59	0			
13 3/4					60	0			

A
NEW PRESENT
FOR A
SERVANT-MAID.

BOOK I.

NECESSARY CAUTIONS and PRECEPTS to
SERVANT-MAIDS for gaining Good-will
and Esteem.

DEAR GIRLS,

I Think there cannot be a greater service done to the Commonwealth, (of which you are a numerous body) than to lay down some general rules for your behaviour; which, if observed, will make your condition as happy to yourselves, as it is necessary to others.

As the first step, therefore, towards being happy in service, you should never enter into a place but with a view of staying in it; to which end, I think it highly necessary that you should make some enquiry into the place, before you suffer yourself to be hired. There are some houses which appear well by day, that it would be little safe for a modest maid to sleep in at night: I do not mean those coffee-houses, bagnio's, &c. which some part of the town abound with; but houses which

B

have

have no public show of business, are richly furnished, and where the mistress has an air of the strictest modesty, and, perhaps, affects a double purity of behaviour: Yet, under such roofs, and under the sanction of such women as I have described, are too frequently acted such scenes of debauchery, as would startle even the owners of some common brothels. It behoves you, therefore, to know very well for what and to whom you hire yourself, and to be satisfied, at least, that it is for honest purposes, and that the persons you serve are people of reputation; for, otherwise, you will plunge yourselves into inevitable destruction.

Having given you this necessary caution, I must also remind you, that you ought to rejoice when received into an house, which to be seen in can call no blush into your face; and as there is no perfect happiness in this world, even in the highest stations, much less ought you to expect to find every thing exactly to your mind, but resolve to make every thing so as much as possible. Remember the miseries of those who are continually roaming from house to house, oftener out of place than in, without character, without money, without friends or support, in case of sickness, or any other exigence; all which, those who have lived any time in a family, have a right to demand.

Possessed with a strong desire of pleasing, you will rarely fail of doing it; a good temper will be charmed with your readiness, and a bad one disarmed of great part of its harshness; and though you should be a little awkward in things you are employed in, when they see it is not occasioned by obstinacy or indolence, they will rather instruct you in what they find you ignorant, than be angry that you are so. Whereas, if you really perform all the duties of a servant with the utmost exactness, yet, if you seem careless whether what you do is agreeable or not, your services will lose great part of their merit: And depend upon it, if you are fearful of offending, you can scarce offend at all; because, that very timidity is an indication of your respect for those
you



you serve, and a real ambition of deserving their approbation, than which there is nothing more engaging.

Sloth.] One of the greatest impediments to the practice of this lesson is *sloth*; which, though it proceeds at first from a heaviness in the blood, and is no more than a distemper, if indulged, grows up into a vice, and renders you incapable of doing your duty either to God or man. Sloth occasions a falling off from every thing that is commendable, and a general defection of the animal spirits; so that you become unable, as well as unwilling, to perform even what would otherwise be most pleasing to you. Take care, therefore, how you give way to the love of idleness, or too much sleep, both which dull the spirits, and fill the body full of gross humours; you should, therefore, make use of your utmost endeavours against these potent enemies of your health, your happiness, and your virtue.

Sluttishness.] The constant attendant on sloth is sluttishness: She who gives her mind to idleness, can never be thoroughly clean in her own person nor the house; and though her pride may sometimes force her to prink herself up when she is to go abroad, or her fear of being turned away make her keep those rooms in order, in which her neglect, if otherwise, would be most conspicuous; yet all her neatness will be outside; there will always be some dirty thing about the one, and some unswept corners in the other. Be particularly careful to keep all the utensils in the kitchen free from any kind of dirt, or rust, and your hands very well washed, and your nails close pared, before you touch the meat: For this reason it is very odious for servants to use themselves to the taking snuff. The most careful cannot answer, that what they are dressing may not be spiced with some of this powder, which is so finely ground; especially that which they call *Scotch* or *Spanish*, that in the very opening the box that contains it, you may see the dust fly out.

Staying when sent on an errand.] Another great fault I have observed in many of you, is staying when you are sent on an errand; a crowd gathered about a pick-

pocket, a pedlar, a mountebank, or a ballad-singer, has the power to detain too many of you, though, when sent on the most important business to those you serve, and who, perhaps, may greatly suffer by a moment's delay. How cruel, therefore, how unjust is it to sacrifice, to a little impertinent curiosity, the interest of those who give you bread ! Remember, that while you are in the condition of a servant, your time belongs to those who pay you for it ; and all you waste from the employment they set you about, is a robbery from them.

Telling the affairs of the family.] But infinitely worse is it when you suffer yourselves to be detained in order to discover the affairs of the family where you live. The smallest and most trivial action there should never escape your lips, because you cannot be a judge what are really such, and what are the contrary. Things that may seem to you matters of perfect indifference, may happen to prove of great importance to those concerned in them, and sometimes a single word, inadvertently let fall, may so coincide with what has been said by others, as to give room to prying people for conjectures, which you are not aware of. Neither is it sufficient you inviolably preserve what secrets are intrusted to you, to maintain your character of fidelity ; if you are found guilty of blabbing small things, you will be suspected of not being more retentive in greater ; so that as what you can say can be of no service to yourselves, and may be of prejudice to those you live with, I would advise you to be extremely circumspect how you mention either their humour, circumstances, or behaviour.

It will be likewise prudent in you to be as silent in what relates to your fellow-servants, if you have any : If they are good, they stand in no need of any thing you can say ; and if bad, it is not your business to search into their faults, for fear of provoking them to be on the watch for yours, and even laying those to your charge, of which you may be perfectly innocent.

Tale-bearing.] This is a most pernicious vice. Many things, if heard out of the mouth that first speaks them, would be wholly inoffensive, carry a stronger meaning when

when repeated by another: Besides, those who cannot help telling all they hear, are very apt, at least, or suspected of telling more than they hear; neither ought you to meddle with what is not properly your province: Do your own duty, and leave others to take care of theirs. By this means you will preserve peace, and acquire the love of all of them, without running any danger of disobliging your master and mistress, who, whatever use they may make of the tales you bring, will not in their hearts approve such a propensity in you.

Being an eye servant.] I would also warn you against being what they call an eye-servant. To appear diligent in sight, and be found neglectful when out of it, shew you both deceitful and lazy; and when once discovered to be so, as this is a fault cannot be long concealed, how irksome will it be to you to hear the just reproaches made you on this score, and to be watched and followed in every thing you do; and how great a trouble must you give your mistress in forcing her to it! People who keep servants, keep them for their ease, not to increase their care; and nothing can be more cruel, as well as more unjust, than to disappoint them in a view they have so much a right to expect. The taking any liberties when your master and mistress are abroad, which are not allowed you when they are at home, comes also under this head; and however innocent you may think them, and they in reality may be in themselves, are still a breach of duty, which you ought by no means to be guilty of. To avoid all mistakes of this kind, it would be well for you to calculate the first thing you do in the morning, (after having said your prayers) the business of the day, and contrive it so as it may come within it: Go cheerfully about your work, without taking notice whether you are observed or not. This will soon render you a favourite with your mistress, when she finds that waking or sleeping, abroad or at home, she may depend on her business being regularly done.

Carelessness of children.] There is no negligence you can be guilty of, less pardonable than that concerning

children committed to your care. If you happen to live in a family where the mistress either suckles, or brings an infant up by hand at home, part of the duty of a nurse will fall to your share ; and to use the little innocent with any harshness, or omit giving it food, or any other necessary attendance, is barbarity which nothing can excuse. It was by diligence and tenderness you yourselves were reared to what you are ; and it is by the same dispositions you must bring up your own children when you come to have them. Practise, therefore, if it falls in your way, those lessons, which it will behove you to be perfect in, when you come to be mothers : But above all things, be careful whether the child be yet in arms, or goes in leading-strings, that it gets no falls ; and as such accidents may sometimes happen in spite of the greatest caution in the world, never let your fear of offending prevail on you to conceal it. Do not, because perhaps you may see no outward scarification, assure yourselves there is no harm done ; internal damages are of the worst consequence : A bone may be split, which you do not perceive, and which, if not timely rectified, can no way after be set to rights. You must not defer discovering what has happened one moment ; but if your mistress is absent, run immediately to some skilful person, and have the infant examined. Reflect within yourself, how great a shock it would be to you to find, when it was too late for remedy, that a child committed to your care should be lame, crook-backed, or have any other personal defect entailed on it for life, merely through your neglect. Let, therefore, no false modesty, or unseasonable timidity, make you ashamed or afraid of revealing any thing of this nature : You may, perhaps, receive a little hasty word at first, but your integrity and good-will for the child will afterwards be praised, and you will besides enjoy the innate satisfaction of having discharged your duty.

Fire, candle.] There are also some other things in which it will become you to be extremely cautious. Most of the dreadful accidents which have happened through fire, have been occasioned by the too little circumspection

cumspction of servants. I once lived in a house, which, but by the strangest Providence in the world, must infallibly have been consumed, and probably many others with it, by the maid taking the cinders off the kitchen fire, and putting them into a coal-scuttle, which she set under the dresser, and then went up stairs to bed. One of the family happening to be taken ill in the night, ran down for some water, and found the dresser and shelves over it in a blaze : On this timely discovery an alarm was given, and proper methods being immediately taken, the fire was happily extinguished, which, had it continued but a very small time longer, would have reached the main beam of the house ; all had been in flames, and the means, perhaps, never guessed at by the unhappy sufferers. Innumerable have been the mischiefs that have been done by the servants letting a candle burn after they are in bed, and even by snuffing it among linen, paper, or shavings. A spark flying off, and happening to fall on some very dry thing, has often proved of the most dreadful consequence ; and there cannot be too much caution used in this particular ; and I would recommend it to you to see every thing of fire utterly extinguished before you venture to lie down to sleep.

Thieves.] Neither is it enough that you are careful in barring all the doors and windows to guard against the house being robbed : The night is not the only season in which those invaders of the properties of others are in search for prey. Experience teaches us, that the day has sometimes been no less favourable to them : The vizard and the formidable dark lanthorn they have then, indeed, no occasion for ; but by appearing less themselves, are not the less dangerous. It is not then their business to affright but to deceive ; and so many stratagems they abound with for compassing this end, that you cannot be too much warned against them.

New-acquaintance.] To be easily drawn into a familiarity with persons who scrape acquaintance with you, is often of ill consequence, both to yourselves and those you live with. Particularly those you will frequently

meet with at chandlers-shops, and at some markets, where there are always idle people hanging about, who will in a manner force themselves upon you, ask you a thousand questions about your place, tell you that you deserve a better, and that if you would go away, they can recommend you where you will have more wages and less work; be very officious in offering to carry any thing for you, and omit nothing that may make you think they have taken a great fancy to you, in order that you may ask them to come and see you, when your master and mistress are abroad. These are a sort of *sharpers* of your own sex, but not a whit less dangerous than those of the other; as many of you, who have been unwarily drawn in by them, have sadly experienced.

Listening to fortune-tellers.] Telling of fortunes has been one of the pretences the wretches above-mentioned have found very successful for the bringing about their wicked designs; by no means, therefore, give way to any insinuations of that sort: I know no path that more readily leads to destruction. There is no vice whatever, but you may fall an easy prey to, if you are once made to believe it is your fate, and that should you strive against it never so much, it is unavoidable; and I believe as many girls have been corrupted by this one artifice, as by a thousand others.

Lying.] But there is scarce any one thing I would more strenuously recommend to you than speaking the exact truth. If at any time taxed with a fault which you are conscious of being guilty of, never attempt to screen it with a lye; for the last fault is an addition to the former, and renders it more inexcusable. To acknowledge you have been to blame, is the surest way both to merit and obtain forgiveness, and establishes an opinion, that you will be careful to avoid the like trespass for the future.

Giving pert or saucy answers.] It is also very becoming in you to be modest and humble in your deportment, never pretending to argue the case, even though your mistress should be angry without a cause. *A soft answer*
puts

puts away wrath, says Solomon. And if she is a discreet woman, she will reflect, after her passion is over, and use you the more kindly; whereas, going about to defend yourself by a saucy reply, gives her a real occasion of offence, justifies her ill humour, and, perhaps, will be more severely resented by her than the fault she accused you of would be, had you been guilty of it.

Apeing the fashion.] Be not ambitious of imitating your betters in point of dress, and fancying, that though you cannot have such rich cloaths, it becomes you to put them on in the same manner: Whereas, nothing looks so handsome in a servant, as a decent plainness. This folly is, indeed, so epidemic among you, that few of you but lay out all you get in these imagined ornaments of your person: The greatest pleasure you take, is in being called *Madam*, by such as do not know you; and you fear nothing so much as being taken for what you are: I wish you would seriously consider how very preposterous all this is. Enquire of your mothers and grandmothers how the servants of their times were dressed, and you will be told, that it was not by laying out their wages in these sopperies that they got good husbands; but by the reputation of their honesty, industry, and frugality, in saving what they got in service. This very failing, without the help of any other, I take to be the cause that so very few of you are able to continue long in a place, and have so little money to support yourselves when out. Yet this, my dear girls, bad as it is, is not the worst; there is an evil behind that is much more to be dreaded, and may be said to be an almost unavoidable consequence; and that is, your honesty is liable to be called in question. People will be apt to examine how much you gave for such or such thing, compare your profits with your purchases, and if the calculation of the expence amounts to a scruple more than they can account for your receiving, will presently place it to the score of those you live with, and say, you owe your finery to your fraud. If innocent, your character inevitably suffers; and if

guilty, you pay dearly for the crime your vanity has en-
snared you into, by a sooner or later sad remorse.

Dishonesty.] Let not, therefore, any temptations prevail upon you to become dishonest. To cheat or defraud any one, is base and wicked; but, where breach of trust is added, the crime is infinitely enhanced. Nor flatter yourselves, that because you do not actually break locks, or take any thing out of your master or mistress's trunks, you are faithful servants. There are other kinds of thieving you may be guilty of, which are of worse consequence to the losers, though less perceptible, and when discovered, shew you refrain from more public robberies, only for fear of the penalties of the law.

The market penny.] To purloin or secrete any part of what is put into your hands, in order to belaid out to the best advantage, is as essential a theft as though you took the money out of the pockets of those who entrust you; and in doing this, you are guilty of a double wrong, first to your master or mistress who sends you to market, by making them pay more than they ought; and to the tradesman from whom you buy, by making them appear as guilty of imposition in exacting a greater price than the commodity is worth. Do not imagine, that by taking pains to find out where you can buy cheapest, you are intitled to the overplus you must have given in another place; for this is no more than your duty, and the time it takes to search out the best bargains, is the property of those to whom you belong. Those among you of any spirit, methinks, should value the praise of a good market-woman, far beyond those scandalous and pitiful advantages, which cannot be made without proclaiming you either fools or cheats; for depend upon it, you can live with very few who will not examine into the market-prices. They will enquire of those who buy for themselves; and as some people have a foolish way of belying their pockets one way or other, those who pretend to buy the cheapest, will be the most readily believed; so that do the best you can, you will be able to give but bare satisfaction in this point. Buy
for

for your master and mistress as you would for yourself; and as to what remains, look on it as a rust that would consume all you have, and get rid of by returning it to the owner the moment you come home.

Giving away victuals.] Giving away any thing without consent or privity of your master or mistress, is a liberty you ought not to take; for though charity and compassion for the wants of our fellow creatures are very amiable virtues, they are not to be indulged at the expence of other people's property, and your own honesty. When you find there is any thing to spare, and that it is in danger of being spoiled by being kept too long, it is very commendable in you to ask leave to dispose of it while it is fit for Christians to eat. If such a permission is refused, the sin lies at their doors, you have nothing to answer for on that account; but must on no score bestow the least morsel in contradiction to the will of those to whom it belongs.

Bringing in chair-women.] But infinitely more blameable are you, when, unknown to the master and mistress of the family, you bring chair-women into the house, and give them victuals for helping you in that work you have undertaken to do alone. This action is a complication of hypocrisy, deceit, and injustice to those you serve, and may be attended with very ill consequences to yourselves. Can you answer that nothing of what is committed to your charge will be pilfered? You cannot sure be without some apprehensions of this sort, when you trust a person, whose character and principle sometimes are little known to you, with goods, which, if lost, you must not only be blamed for, but obliged to pay for, as far as is in your power. Does not your reputation, your means of getting bread in the world, and even your life, depend on the fidelity of the person you thus clandestinely introduce? But you will say, perhaps, that the person you employ is a very honest, though poor woman; that she has been trusted in the best of houses, and where the richest things have been, and nothing was ever missing. All this may be true, but you ought to remember, that

what has not yet happened, a moment may produce. Scarce can we know our own hearts beyond the present moment, much less those of others; and many people, who have behaved well for a long time, have been at last found guilty of what they were least suspected capable of. Far be it from me to impeach the integrity of these poor creatures: Doubtless, many of them are perfectly honest; but that is still more than you can be ascertained of, and it is running a hazard to take them in, which it would be prudence in you to avoid; and the more so, as you are guilty of an injustice to those you serve, which deserves some punishment.

Wasting of victuals.] To make any waste of what God has given for the support of his creatures, is a crime of a much deeper dye, than those imagine who dare be guilty of it; and to say nothing of another world, rarely goes without its punishment in this, by the severe want of that which they have so lavishly confounded.

Hearing any thing said against your master or mistress.] So far from ever speaking against them yourself, you should never listen to any idle stories to their prejudice; should always vindicate their reputations from any open aspersions, or malicious insinuations; never mention their names in a familiar manner yourself, nor suffer others to treat them disrespectfully; magnifying their virtues, and what failings they may have, shadow over as much as possible you can. This, when known, will not only endear you to them, but also gain you the esteem of those that hear you talk; for, though many people have the ill-nature to be pleased with picking out what they can to the prejudice of their neighbours, yet none in their hearts approve of the person who makes the report, as we love the treason, but hate the traitor. Listening, without contradiction, to an ill thing, is tacitly acknowledging the truth of it, and is little less base and cruel than the inventing and telling it yourself. But though I would have you defend those you serve by all the arguments that truth and reason

reason will admit, yet I would not advise you to give the least intimation to themselves of what you have heard. To repeat a rude thing said of any one, would be rude in you, and gives so great a shock to the person concerned in it, as is not easily forgiven: Besides, to recite what replies you made, would only serve to make you look like a pickthank; and the service you have done lose all its merit, perhaps give occasion to suspect, that no-body would have taken the liberty to say such things to you, if you had not given room for it by some complaints of your own. You must, therefore, be quite silent on this head; it is better it should be heard from others than yourself; and it seldom happens, that such things go no farther than the mouth which speaks them. Those you have offended will, one time or another, be made acquainted with it, and your discretion and disinterestedness in concealing it, be reckoned of equal value with your fidelity.

Quarrels with fellow servants.] Preserve, as much as possibly you can, the good-will of your fellow-servants; let it not be in the power of every trifle to ruffle you, or occasion you to treat them with any grating reflections, even though they should be the first aggressors; it is better to put up with a small affront, than by returning it, provoke yet greater, and raise any disturbance in the family. When quarrels in the kitchen are loud enough to be heard in the parlour, both parties are blamed, and it is not always the justest side finds the most favour.

Behaviour to the sick.] If any of the family happens to be sick, let all animosity, all former displeasure they may have given you, be forgot: Visit, attend, and comfort them all you can, whether you are ordered by your mistress to do so or not; you have a superior authority for this act of compassion, it is a duty enjoined by God, and owing to humanity, and which you know not how soon you may stand in need of yourself. If it fall to your share to administer any prescription to them, content not yourself with barely giving the medicines regularly; but add to your attendance a softness of behaviour,

haviour, which may convince them you are truly concerned for them. A tender assiduity about a sick person is half a cure; it is a balsam to the mind, which has a powerful effect over the body; it soothes, it composes, it eases the sharpest pains, and strengthens beyond the richest cordial. Let no toil, therefore, you may happen to have about a person in this circumstance, weary you out so far as to make you answer with any peevishness; let what you do seem a pleasure to yourself, or it will greatly lessen the merit of the obligation; but to reproach them with any thing is highly savage, and what, on their recovery, they will scarce forgive or forget.

Being too free with men-servants.] If you are in the house of a person of condition, where there are many men-servants, it requires a great deal of circumspection how to behave. As these fellows live high, and have little to do, they are for the most part very peit and saucy where they dare, and apt to take liberties on the least encouragement; you ought, therefore, to carry yourself at a distance towards them; I do not mean with a proud or prudish air: You are neither to look as if you thought yourself above them, or to seem as if you imagined every word they spoke to you had a design upon you: No, the one would make them hate and affront you, and the other would be turned into ridicule. On the contrary, you must behave with an extreme civility mixed with seriousness, but never be too free.

Conduct towards apprentices.] With regard to apprentices, a different conduct is to be observed. If there be more than one, he who has served longest is to be treated with the most respect, yet you ought by no means to use the other in a saucy or imperious manner. You are to consider that they are servants only to become masters, and are often of a better birth and education than those they serve, therefore should be treated not only with kindness, but civility. It may hereafter lie in their power to recompence any little favour you do them, such as mending their linnen, or other

other offices of that kind, when you have a leisure hour ; but then this good-nature must not proceed too far when they grow up towards manhood, lest the vanity of youth should make them imagine you have other motives for it, which to prevent, you must behave with the same reserve I advise to servants of a different class.

Mispending your own time.] The condition of a servant would be too severe, were they not allowed some time which they may call their own ; and it is according to their well or ill employing this time, that their dispositions are to be known. In all well-governed families a maid-servant has the liberty every Sunday, or every other Sunday at least, in the afternoon, of going to church, which if she neglects, it discovers she has little sense of true religion, and may well be suspected of failing in her duty to an earthly master or mistress, when she fails in that to her Maker. And yet, how many of you had rather walk in the fields, go to drink tea with an acquaintance, or even lie down to sleep? Unhappy choice ! and which you can never expect to be attended with any blessings either here or hereafter. Whatever you do, therefore, never omit divine worship. If you are so unhappy to live with people who have no devotion themselves, and expect you to be always at home, entreat humbly at first permission to go to church ; if you find that will not prevail, insist upon it as your right, and rather quit your place than be refused. If you lose one, that God, for whose sake you left it, will doubtless provide another, and, perhaps, a better for you.

But beware how you make use of the sacred name of religion as a pretence to cover your going to any other place. Remember what you are told by the Great Oracle of Truth, concerning the place allotted for hypocrites in another world ; never say you have been at church unless you have ; but if you have gone out with that intention, and been diverted from it by any accident or persuasions, confess the truth, if asked.

Public

Public shews.] But these two virtues ill agree with an immoderate love of pleasure; and this town, at present, abounds with such variety of allurements, that a young heart cannot be too much upon its guard. It is those expensive ones, I mean, which drain your purse, as well as waste your time: Such as plays, the Wells and gardens, and other public shews and entertainments; places which it becomes no-body to be seen often at, and more especially young women in your station. All things that are invented merely for the gratification of luxury, and are of no other service than temporary delight, ought to be shunned by those who have their bread to get: Nor is it any excuse for you that a friend gives you tickets, and it costs you nothing; it costs you at least what is more precious than money, your time; not only what you pass in seeing the entertainment, but what the idea and memory will take up.

Chastity.] I come now to warn you against all those dangers which may threaten that branch of honesty which concerns your own persons, and is distinguished by the name of Chastity. If you follow the advice I have already given you, concerning going as frequently as you can to hear sermons, and reading the holy scriptures, and other good books, I need not be at the pains to inform you, how great the sin is of yielding to any unlawful solicitations; but if you even look no farther than this world, you will find enough to deter you from giving the least encouragement to any addresses of that nature, though accompanied with the most soothing and flattering pretences. Every street affords you instances of poor unhappy creatures, who once were innocent, till seduced by the deceitful promises of their undoers; and then ungratefully thrown off, they become incapable of getting their bread in any honest way, and so by degrees are abandoned to the lowest degree of infamy. The lessons I have given you concerning the manner of passing your time, your temperance, your fidelity, the obligations you lie under to those you serve, if duly observed, will also be no inconsiderable
defence

defence against the snares laid for you on this score ; but I would have you, not only to be strictly virtuous in rejecting all the temptations offered you, but likewise prudent in the manner of doing it. There may be some circumstances in which you will have occasion to vary your denials according to the different characters of the persons who solicit you ; and these, the character of the person who makes the attempt, will easily suggest.



B O O K I I .

DIRECTIONS for MARKETING.

S E C T I O N I .

Of BUTCHER'S Meat.

Pieces in an OX or BULLOCK.

THE head consists of the cheek, tongue, and palate.

In the fore-quarter there is the haunch, which includes the clod and sticking-piece. Next to the haunch comes the leg of mutton-piece ; this has part of the blade-bone. Then there are these four ; the chuck-piece, the brisket, the fore-ribs, and the middle-rib, otherwise the chuck-rib,

The

The hind-quarter contains the sirloin, the rump, the thin and thick flank, the veiny-piece, the chuck or huckle-bone, the buttock and mouse-buttock, and the leg.

The entrails are the sweet-bread, kidneys, liver, heart; then the skirt and tripe, which is distinguished by the names of the double, the roll, and the reed tripe.

S E C T. II.

How to chuse Beef.

BEEF is of three kinds, ox, cow, and bull. The best ox-beef has an open grain; the lean is of a bright red, the fat of it rather yellow, and the sewet perfectly white. If it be young, it will be tender, and of an oily smoothness.

The grain of cow-beef is not so open as the former; the lean will be of a paler hue, and the fat much whiter. If it be young, the impression you shall make upon it with your finger, will soon disappear.

As to the grain of bull-beef it will be closer, of a deep dusky red, and so hard, the finger will scarce press it; the fat is gross, skinny, and hard.

S E C T. - III.

How to chuse Mutton and Lamb.

SHEEP and lamb are divided into the following pieces:

The fore-quarter contains the shoulder, neck, and breast.

The hind-quarter the leg and loin, except when the two loins are cut together, saddle-fashion.

The head and pluck are generally sold together, and contains the heart, liver, lights, melt, and sweet-bread.

From the entrails of an house-lamb there is taken a fry, consisting of sweet-breads, lamb-stones, skirts, and the finest part of the liver.

As

As the rot is a common disorder in sheep, great care is required in chusing of it. To know this, observe the colour of the meat; the lean is very pale-coloured, and the fat yellowish; the flesh will feel loose at the bone, and, if squeezed hard between the thumb and finger, there will come out some drops like dew upon the surface.

To know whether mutton or lamb has been kept too long, look for the vein in the neck in a fore-quarter, and observe its colour; if it looks ruddy or bluish, it is fresh; if yellowish, it is upon the decay; but if green, it is too far gone.

Try the hind-quarter by the kidney and knuckle; and if you find a faint, disagreeable smell under the kidney, or an unusual limberness in bending the knuckle, you may be sure that it is stale.

The best way of judging whether mutton is young, is by pinching the flesh with your fingers; and if you find it tender, and soon returns to its former place, you may depend upon its being young; but if the flesh be wrinkled, and the dent of a finger remains, it is old, and the fat will be clammy and fibrous.

When you find the lean very red and of a rough grain, and the fat spongy, you may be certain it is ram-mutton.

A lamb's-head is new and sweet, if its eyes be plump and lively; but not fit for use, if sunk or wrinkled.

S E C T. IV.

How to chuse Veal.

THE fore-quarter contains the shoulder, neck, and breast, the throat, sweet-bread, and the windpipe sweet-bread.

The hind-quarter contains the loin, the fillet, the leg, and the knuckle.

The head is split, and sold entire and in halves. The pluck contains the heart, liver, lights, melt, and skirt.

It

It is a common practice among the butchers to wrap their veal up in wet cloths, which is very apt to make it musty. You must, therefore, take care to smell your veal before you buy it ; in general it grows flabby and clammy when stale.

The flesh of the cow-calf is not of so bright a red, neither is it so firm grained as that of a bull-calf, nor is the fat of it so much curdled.

If you want a shoulder, examine the vein in it ; and if the vein be not of a bright red, it is stale ; and if there appear any green spots about it, the shoulder is not fit for use.

When you buy a loin, smell under the kidney ; for it always taints there first. If the neck or breast appear discoloured at the upper end, it is not good.

If the leg be newly killed, it will be stiff in the joint ; but if it is limber and the flesh clammy, and has green spots intermixed with yellow upon it, it is stale.

Observe the same rules in buying of a calf's-head, as directed for a lamb's-head.

S E C T. V.

How to chuse Pork.

A HOG is likewise divided into quarters. The fore-quarter contains the spring and the fore-loin, off which is cut the spare-rib and griskin.

The hind-quarter contains the leg and the loin.

The head furnishes a tongue, which may be cut out and salted ; the ears, which are generally cut off, are soufed.

The entrails are called a hasslet, which consist of the liver, kidney, crow, and skirt. Besides the hasslet, there are the chitterleins and guts, cleaned to make sausages.

The bacon-hog is cut different from all other beasts, because of the bacon-ham and pickled pork, and out of these hogs there are three pieces to be eaten fresh ; the spare-rib, the chine, and the griskin : The principal en-
trails

trails are called the liver and crow, which are good fried.

When the pork is young, the skin is tender, the fat fine and smooth, and the lean soft and moist. On the other hand, if the skin is hard, the fat spongy and rough, and the lean tough, you may be sure it is old.

When there are a great quantity of small kernels in the fat, never buy it, for then it is measly, and not fit to eat, as it is neither good nor wholesome.

To find out whether pork be fresh or stale, try the springs or legs, by putting your finger under the bone that comes out; for if the flesh be tainted, it will be found by smelling the finger; besides, when it is stale, the skin will be damp and flabby.

How to chuse a Pig.

IN buying of a sucking pig, the barrow or sow is preferable to the boar, whose flesh is neither so sweet nor so tender. A pig is never good that has been kept longer than a day; for after that time, it loses its flavour, and grows clammy.

S E C T. VI.

How to chuse a Hare and Leveret.

FEEL the fore-legs near the foot, and if you find there a knob, or small bone, it is a leveret. If the claws of a hare are blunt and far apart, and the cleft in the lip spread much, and the ears dry and tough, it is old; but if the claws be close and smooth, the cleft in the lip not spread much, and the ears will tear easily, it is young. When they are new and fresh killed, the flesh will be pale, and the body stiff; but if the flesh is blackish, and the body limber, they are stale.

How to chuse a Rabbit.

WHEN a rabbit is old, it will have very long and rough claws, and grey hairs mixed with its wool; but
if

if young, the claws will be short and smooth. When it is stale, the flesh will have a bluish hue, with a kind of slime upon it; but if fresh, the flesh will be white and dry.

S E C T. VII.

How to chuse Venison.

WHEN you buy venison, always be guided by the fat and the clefts of the hoofs; for when the fat is clear and thick, and the clefts close and smooth, it is young; but if the cleft is wide, and the fat contracted, you may take it for granted that it is old.

S E C T. VIII.

How to chuse Poultry.

Capons

HAVE a fat vein on the side of their breasts, their combs are pale, and their bellies and rumps are thick. If they are young, they have smooth legs and short spurs; if stale, their vents are loose and open, but close and hard if new.

Turkies and Turkey-pouts.

IF they are cocks, and young, their legs will be smooth and black, and their spurs will be short. When their eyes are sunk in their heads, and their feet dry, they are stale; but if their eyes are lively, and their feet limber, then they are new. A hen is to be chosen after the same manner; and she will have a soft and open vent, if with egg; and a close, hard vent, if not.

As to the poults, they are known the same way, and you cannot be deceived in their age.

A Cock, Hen, &c.

IN the choice of a cock, observe his spurs; and if they are short and dubbed, it is young; but if you find them

them either pared or scraped, do not buy it; and if he be new, his vent will be hard and close, but stale if it be open.

The newness or staleness of a hen may be known by her legs and comb; if they are rough, she is old; but if smooth, she is young.

Geese, *Tame* or *Wild*.

THEY are young if their bills be yellowish, and they have but few hairs; but old, when the bills are red, and the feet full of hairs; they are limber-footed when new, and dry-footed when stale.

Ducks, *Wild* and *Tame*.

DUCKS are thick and hard on the belly, when fat and young; but lean and thin when old. They are limber-footed when new, and dry-footed if stale. The foot of a true wild-duck is reddish, and smaller than that of a tame-duck.

Pheasants, *Cocks* or *Hens*.

IF the cocks be young, they have dubbed spurs; but if old, his spurs will be sharp and small. If their vents be fast, they are new; but if they be open and flabby, they are stale.

The hens, if young, have smooth legs, and their flesh is of a fine grain; but if old, their legs will be rough. If they are with egg, their vents will be open and soft, but close if they are not.

Partridges, *Cocks* or *Hens*.

IF they are old, their bills will be white, and their legs of a bluish colour; but if the legs are yellowish, and their bills black, they are young. To know if they are new or stale, smell at their mouths.

Woodcocks and Snipes.

WOODCOCKS are good, if they are hard, thick and fat, the nose dry, and the throat clear. Snipes, if young and good, have a full vein under the wing, and feel thick in the vent.

Doves and Pigeons.

TURTLE-DOVES are distinguished from others by a ring round their necks, of a purple colour; and in all other parts are generally white. The stock-doves are larger than ring-doves.

Dove-house pigeons, if old, are blackish in some parts; but, when young, the flesh looks all of one colour, and they are fat in the vent.

N. B. The same rules are to be observed in general, with regard to wild-fowl.

S E C T. IX.

How to chuse Butter.

WHEN you buy fresh butter, trust not to the taste the person gives you; for they often patch a piece of good butter at the end, when the rest is bad; but run your knife into the middle, and if it comes out with a fine sweet flavour, the butter is good. You must also observe, that there are no crumbings stick about the knife; for if so, the butter, though it may be well tasted at present, has not been well worked up, and will not keep. As for salt butter, having tasted it, and found it to your palate, make them cut you what quantity you want out of the middle; for the tub is apt to give an ill flavour to that part which touches it. If one Cheese-monger refuses to do this, go to another; for if you carry ready money, there is no danger of his turning you away; but those who go on credit must take up with it.

S E C T. X.

How to chuse Cheese.

IT is impossible to lay down any particular rules for the choice of this article, as most people differ in their taste ; all that can be done when you buy it, is to chuse that which has a fine yellow cast, and is close made. If it is rugged and dry at top, it is subject to mites ; and if moist or spongy, it is apt to breed maggots.

S E C T. XI.

How to chuse Eggs.

THE best way of knowing whether eggs are fresh, is to hold them up before the flame of a candle, and if the white is clear, and the yolk flows regularly in the middle, you may be certain that they are good ; but on the other hand, if the white looks thick, and the yolk sinks, it is not good.

S E C T. XII.

How to chuse Fish.

FRESH fish in general may be judged by the redness of their gills ; but as there is sometimes deceit used with them, by rubbing them with blood when they are quite stale, it is best to chuse them by the following rules : If new and fresh, their eyes will stand out full, and their fins and tails will be stiff ; but on the contrary, when their eyes are sunk into their heads, and their fins and tails are limber and shriveled up, they are not saleable.

Turbots,

IF thick and plump, and their bellies of a cream-colour, are good ; but if they be thin, and their bellies have a bluish hue, they are not worth buying. The

same rules must be observed with regard to soals, scate, and thornback.

Plaice and Flounders.

SHOULD be dressed as soon as they are caught ; for they are apt to spend themselves, if kept long out of the water, and lose all their flavour. The difference between plaice and flounders is, that the latter is rather thicker, and of a darker brown, with some small specks of orange-colour on the back. The plaice have likewise spots, but they are larger and not so bright. The best sort of both are bluish on the belly.

Cod and Codling

ARE best when thick towards the head, and the flesh cuts perfectly white.

Mackarel and Fresh Herrings.

IF they are fresh, their gills will be of a shining red-colour, and their eyes sharp and full ; but if stale, their eyes will be sunk into their heads, and will appear dusky : Their tails will likewise be limber.

Whittings

ARE a fish, which, if not extremely new and stiff when you buy them, will neither broil nor boil.

Fresh Salmon.

WHEN you buy this fish, observe the grain and colour ; for if the former be fine, and the latter high and florid, the salmon is good ; but if coarse and pale, it is bad. When it is quite fresh, the liver will look very clear ; and when the fish is cut, a great quantity of blood will run from it.

N. B. When you want to purchase either trout, carp, tench, pike, smelts, shad, barbel, graylings, chub,

chub, &c. chuse those that have stiff fins, their gills red and hard to open, and their eyes full and bright.

Lobsters,

WHEN good, will have an agreeable scent at that part of the tail which joins to the body, and their tails will be stiff. If you want a cock-lobster, chuse that which has a narrow back, and with the two uppermost fins within the tail stiff and hard. A hen-lobster is larger, and all her fins are soft. Crab-fish, prawns and shrimps, may be chose after the same method.

S E C T. XIII.

How to chuse Store-Dishes.

Westphalia, or, English Hams.

BOTH these are to be tried by putting a knife under the bone that sticks out; and if it comes out in a manner clean, and has a curious flavour, the ham is sweet and good; if, on the contrary, it is much smeared and sullied, and smells rank, the ham was either tainted before it was dried, or grown rusty afterwards.

Bacon,

WHEN it is good, the fat of it will have a reddish cast, and the flesh will stick close to the bones. The next thing to be observed, is, whether the bacon is rusty, or tending to it. To know this, examine the lean, and if there are any yellow streaks in it, it is rusty, or will very soon be so.

Brawn.

IF old, the skin will be thick and hard; but if young, thin and tender. If the rind and fat be remarkably soft, it is barrow or sow-brawn, which is always vastly inferior to boar-brawn.

How to chuse Pickled Salmon.

WHEN salmon is perfectly good, the flesh will be firm and of a fine red-colour, and part in flakes without crumbling; the scales will stick fast to the skin, and look very bright. When the flesh is whitish, and breaks in little rough flakes, it is not well pickled; and when the scales rub off easily, and look dull, the fish was not good when it was pickled.

Pickled Sturgeon.

TO chuse it, see that it be firm, and of an even grain; and if it is good, it will cut firm and tough, and the skin will be tender: If bad, it will break and fall into pieces, and feel tough and dry. You may also judge of its goodness by the smell; for if fine, it will have a pleasant scent, and when bad, it is rank and disagreeable.

Pickled Herrings.

TO know if they are good, cut open their backs to the bone; and if the flesh be mellow, soft and oily, and of a clear red, they are good; but if the flesh be dry, and the bone looks muddy, they are bad.

Red Herring

SHOULD be of a bright yellowish hue, and look glossy. The smell, if they are good, will be brisk and pleasant, and when cut open, the flesh will part easily from the bone,

Ling.

IF it is thick about the head, and the flesh mellow and of a fine pale yellow, the skin soft and smooth, it is good; but on the contrary, when the skin is rough, and the flesh hard and dry, it is not good.

Salt Cod,

WHEN good, will be of a fine clear white, the flesh will break naturally into large flakes, and the backbone will come away freely.

N.B. The same directions will serve in the choice of all kinds of salted fish.

S E C T. XIV.

INSTRUCTIONS for CARVING.

To cut up a Turkey.

RAISE up the leg with the point of the knife ; and when the joint is opened, leave the leg on, and cut down each side of the breast ; then open the breast pinion, but do not take it off : After you have done this, raise the merry-thought between the breast-bone and the top of it ; then raise up the brawn, and turn it outward on both sides, but don't break or cut it off ; then cut off the wing-pinions at the joint next the body, and stick each pinion in the place where the brawn was turned out, but cut off the sharp end of the pinion, and take out the middle-piece, and that will just fit the place. A capon, bustard, hern, and pheasant, may be cut up the same way.

A Goose.

FIRST take off both the legs, then cut off the belly-piece round, close to the end of the breast ; then cut the goose down both sides of the breast half an inch from the sharp-bone ; then take off the pinion on each side, and the flesh you first cut with the knife ; raise it up from the bone, and then take it off, with the pinion, from the body. After this, cut up the merry-thought ; then cut from the breast bone, on each side, another slice of flesh quite through, then turn up the carcass of the goose, and cut asunder the back-bone just above the loin-bones.

A Duck.

FIRST raise up the wings and legs, but do not take them off; when this is done, raise the merry-thought from the breast, and then cut down each side of the breast with your knife. A mallard is cut up after the same manner.

A Woodcock.

IN carving a woodcock, the great art is to divide and dispose the thigh properly, that being the finest part; the wings are to be raised, and the legs, with the thigh, and what belongs to it, entire; and the head is then to be opened for the brains.

A Partridge.

RAISE the legs and the wings neatly, and divide them at the joint. A quail is to be done in the same manner.

To carve a Rabbit.

LAY the belly of the rabbit upwards, and cut the apron from the belly; then put in the knife between the kidneys, which are laid open by taking off the flaps, and loosen the flesh from the bone on both sides; then turn the back upwards, and cut the back across between the shoulders; After doing this, draw the knife down on each side the back-bone, dividing the legs and sides from the back; lay open both sides, from the scut to the shoulder, and then lay the legs close together; and, instead of dividing the head in two, to get at the brains, raise the end of a little bone that is at the back of the head, and it will come off in a scale, and leave the brains open and intire.

B O O K III.

The ART of COOKERY.

S E C T I O N I.

Of Soups and Broths.

THE necessary precautions to be taken are, that the pot, or saucepan, in which you intend to boil your meat, be perfectly clean; that it does not want tinning; and there be neither grease left upon it from the last time it was used, nor sand from the scouring.

Proportion the water that you put in to the quantity of meat, and put it in with the water cold. When it boils, scum it clean: put in your herbs and roots, well picked and washed; then cover it close, and let it stew gently.

Mutton Broth.

CUT most of the fat off a middle-sized loin of mutton, and put it into a pot with five quarts of water. When it has boiled, scum it clean, and then put in a crust of bread, a little whole pepper, some salt, a small bundle of sweet-herbs, a couple of turnips, one carrot cut into pieces, and a few chives chopped small; cover the pot close, and let it boil gently till the mutton is quite tender. Put in, about a quarter of an hour before the broth is enough, some parsley, chopped fine, and some dried marigolds.

If you boil turnips for sauce, put them in a saucepan by themselves; for if boiled in the pot with the broth, it will give it too strong flavour,

A loin of mutton will always make broth much better, and go further than a neck. But if you are ordered to make it of the neck, you must cut it in two, and boil the scragg an hour before you put in the other end. In every other respect, it is to be done as directed above.

Beef Broth.

WASH and clean a leg of beef, and crack the bone in three or four places; then put it into a pot with a gallon of water. When it boils, skim it clean, and put in a bunch of parsley, three or four blades of mace, a little whole pepper, and a crust of bread. Let it boil softly, till the beef and sinews are quite tender; then make a large toast, and cut it into small square bits. Lay the meat into a soup-dish, pour the broth over it, and put in the toasted bread.

Veal Broth.

TAKE four or five pounds of veal, and have it cut out, either off the knuckle, or the scrag-end of the neck. Put it into a saucepan with four quarts of water, and, when it boils, add a bunch of parsley, a blade of mace, a little salt, and, to thicken it, you may put in a crust of bread, or half an ounce of vermicelli; and if better liked than either of the former, a spoonful of rice. Then cover it up, and boil it till the meat is quite tender.

Pease Soup.

PUT four or five pounds of beef, cut off the leg of mutton piece, into a pot with three gallons of water, and three pints of split pease; add a bunch of sweet herbs, and some whole pepper. Let it boil till the meat is all to rags; and half an hour before you strain it out, put in two or three anchovies. Then strain it from the meat and husks; put it into a saucepan, and with it an onion, a bunch of cellery, a carrot, and a turnip,

turnip, all cut to pieces ; cover it up, and let it boil till the herbs are quite tender.

Fry some French bread, cut into dice, and some bacon cut in the same manner, till they are brown. Pour your soup into a tureen, put in the fryed bread and bacon, and serve it up, with dried mint, in a saucer.

Soup Santé.

TAKE a dozen pounds of beef, and a knuckle of veal ; set them on in a pot with as much water as will cover them, and two quarts over ; season them with pepper, salt, and spices ; add a small bunch of sweet herbs, some endive and Dutch lettice, with some chervil and cellery, cut to pieces. Set it over a clear fire, and let it boil till the liquor becomes the strength of a jelly.

When the soup is near done, set on to boil a fine large fowl ; and when it is enough, take the beef and the veal out of the soup, pour it into a tureen, and lay the fowl in the middle of it. Send it to table with some toasted bread, cut into small squares, and put into a plate.

Soup-meagre.

TAKE half a pound of good butter, and put it into a stewpan ; set it over a clear fire, and keep shaking the pan till the butter is all melted. Cut small fix onions and a cabbage lettice ; then cut a bunch of cellery into pieces, about the length of your little finger ; put these into the stewpan with a large handful of spinach and some parsley, chopped fine ; shake them together over a good fire a quarter of an hour ; then dredge this composition with flour, and stir it well together. Pour upon it two quarts of boiling water, and, if there are any green pease to be had, put in half a pint ; season it with pepper, salt, and a little beaten mace ; mix it all well together, and let it boil gently half an hour. Then take it off the fire, add the yolk's of two eggs beat fine, and two spoonfuls of vinegar ;

and stir them in. Pour the soup into a tureen, and serve it up with toasted bread cut in pieces, and laid in a plate.

Gravy Soup.

TAKE five or six pounds off a neck of beef, a crag of mutton, and a small knuckle of veal; put them into a pot with six quarts of water, an onion, some whole pepper, and a little salt; boil it till all the goodness is out of the meat, then strain the liquor into a stewpan, and put in cellery, endive, spinach, turnips and carrots, of each a small quantity. Set it over the fire, and let it boil till the roots and herbs are quite tender; then add a pint of claret. Have ready a fowl boiled. Pour the soup into a tureen, and lay the fowl in the middle.

Queen's Soup.

PUT two pounds of lean veal, and a slice or two of lean ham, into a saucepan with three quarts of water, and add to it a bunch of parsley, a blade of mace, two carrots, and as many large onions; boil them together for an hour, and then strain off the liquor. Take the white part of a roast fowl, and two ounces of blanched almonds, and pound them both very fine; then mash the yolks of four hard eggs, and boil the crumb of a penny loaf in milk. This done, stir them all well into the liquor that was strained off; pour it into a saucepan, and set it over a clear fire; when it is boiling hot, take it off. Serve it up in a tureen, and lay a boiled chicken in the middle.

Chicken Broth.

SKIN a large fowl, or a young cock, pick off all the fat, and break the bones to pieces with a rolling-pin; put it into two quarts of water, with a blade or two of mace, a little salt, and a crust of bread. Boil this liquor down, and then pour in a pint more of boiling water; cover it close, boil it half an hour longer, and then strain it off.

Barley

Barley Soup.

PUT into a large pot four gallons of water, chop a leg of beef into pieces, and break the bones in every part; then put it into the pot, and with it a bunch of carrots, cut into pieces, and a large crust of bread toasted; set it over a good fire, and let it boil till half the water is consumed; then strain the liquor off, and put it into a smaller pot; add to it half a pound of French barley, seven or eight heads of celsery, chopped to pieces, and a couple of onions: Let this all boil together twenty minutes. Then put in a large fowl, some parsley chopped fine, and some dried marygolds; cover it up, and let it boil an hour longer; then take it off, take out the onions, pour the soup into a tureen, and lay the fowl in the middle.

Plum Porridge.

CHUSE a fine leg and shin of beef, crack the bone in several places, and put it into a pot with five gallons of water. Let it boil till the meat is ready to fall from the bones, and the broth is very strong; then strain it out, wipe the pot clean, and pour in the broth, with the crumb of six French rolls cut in pieces, and soaked in some of the fat of the broth, over a stove, for about a quarter of an hour. Then add five pounds of currants, picked and washed clean; the same quantity of raisins, stoned, and a pound and a half of prunes. Let them boil till they are plumped up, and quite tender; then put in half an ounce of mace, two drachms of cloves, and half an ounce of nutmegs, all bruised together in a mortar. When the spices have boiled up two or three times, take the pot off, put in a small quantity of salt, the juice of two lemons, two pounds of lump sugar, and a full pint of Madeira; stir it all well together, and if there be more of it than you have occasion to send to table, pour it into a clean earthen pan, and it will keep a considerable time.

Almond Soup.

BLANCH two pounds of sweet almonds, and beat them to a paste in a marble mortar, and mix with them by degrees the yolks of six eggs, and three quarts of new milk; put to it a quarter of a pound of fine lump sugar, and three spoonfuls of orange-flower-water. After they are well mixed, set the soup over a slow fire, and keep stirring of it till it becomes the thickness of cream. Cut some thin slices of French bread, and dry them before the fire; then lay them in a plate, and serve it with the soup.

Restorative Soup.

TAKE a calf's pluck, a knuckle of veal, four pounds of the lean end of a neck of mutton, and two sets of sheep's trotters, cleaned well from the blood. Put them into a saucepan with six quarts of water, three onions, and as many carrots, cut to pieces; set it over a slow fire, and let it boil gently; skim it well; then put in a handful of chervil, and add three quarts of water more; boil it till the goodness is all out of the meat, and then strain it off.

This is an excellent restorative to a person who has a weak stomach. The proper quantity is half a pint, warmed in the morning, fasting; again an hour before dinner, and in the evening.

Hodge Podge.

TAKE a pound and a half of lean beef, the crags of mutton, veal, and lamb, of each a pound and a half. Put to them two gallons of water, three pints of old green pease, seven or eight young carrots, cut into small pieces, a few young onions, a turnip, two or three cellery-roots, a cucumber, cut into pieces, and a crust of bread. Let it all stew gently three or four hours, then add a quart of younger pease, six cabbage-lettices, and season it with some pepper and salt. Boil it

it all half an hour longer, then take out the meat, and serve it up.

N.B. If the liquor grows too thick, and wastes much, you may add more water to it, which will be of use in bursting the pease.

Chicken-water *with* Almonds.

BLANCH an ounce of almond, and peel an ounce of melon-seed; put them both into a mortar, and pound them to a paste; then take it out, and mix with it a little pearl barley, and two spoonfuls of chopped parsley; put this into the body of a chicken, prepared for boiling. Then put it into an earthen pipkin, and with it three quarts of water and a little salt; set it over a clear fire, and let it boil gently till there is not above a quart left, and then strain it off. This is a very nourishing drink.

Green Pease Soup.

CHOP to pieces a small knuckle of veal, put it into a saucepan, and pour upon it six quarts of water; set it over a good fire, and when it boils, skim it very clean; put in some small pieces of bacon, some cabbage-lettuce, a handful of parsley, a little mint, some spinach, and a crust of bread toasted brown. Cover it up close, and let it boil till half the liquor is wasted; then strain it off into another saucepan, and add to it a pint and a half of green pease and a head of cellery, cut into thin slices; set it over the fire, and boil it till the pease and cellery are quite tender; then season it with a little pepper and salt. Pour it into a tureen, and serve it up with toasted bread in a plate.

Asparagus Soup.

CUT into small pieces six pounds of lean beef, and put them into a fryingpan with a quarter of a pound of butter, and fry them till they are quite brown. Then
put

put them into a saucepan with two quarts of water, and half a pint of strong ale; cover it up close, and let it stew gently an hour and a half. Then strain the liquor, and skim off the fat; put it into a saucepan, and add to it a little vermicelli, and some cellery, shred small, half a hundred of asparagus, cut small, and some oxes palates, boiled tender, and cut into pieces. Set it over a slow fire, and boil it gently, till the asparagus is tender.

Savoy Soup.

TAKE five large favoys, wash them very clean, and cut each into four quarters; boil them a little in water, then strain it off, and squeeze the favoys dry between two plates; then put them into a saucepan with as much beef gravy as will cover them, set them over a clear fire, and let them stew till they are enough.

While it is doing, set on a saucepan with a quarter of a pound of butter, dredge in a little flour, and stir it about till it is brown; then peel and chop fine a couple of onions, and put them into the butter; stir them about, and when they are near done, pour in a quart of veal gravy, and let them stew ten minutes; then pour it into the soup. Serve it up to table with the favoys in the soup.

Soup for Lent, or any Fasting-day.

TAKE six heads of endive, an onion, a large handful of parsley, and the same quantity of chervil, spinach and sorrel, wash them clean, and chop them very fine; put them into a saucepan with a quarter of a pound of butter, cover it close, set them over a moderate fire, stew them a quarter of an hour, and keep them stirring, that they do not burn; then put the whole into a large saucepan, and pour upon it two quarts of boiling water; add to them a little salt and pepper, and let it boil till the herbs are tender. Then beat up the yolks of ten eggs with a little Madeira and the juice of a lemon, grate in some nutmeg, and mix with it a little of the soup; stir it in among the rest, and

and take great care that the eggs do not curdle in the soup. Pour it into a tureen, and serve it up.

Craw-fish, or Prawn Soup.

TAKE six whittings, one large eel, with half a thorn-back, clean them as to boil, and put them into a pot with as much water as will cover them; scum them clean, and put in whole pepper, mace, ginger, thyme, parsley, and an onion stuck with cloves, with a little salt, and let them boil to mash; then take fifty craw-fish, or, if they cannot be got, take an hundred prawns, pick out the tails, and take out the bag, and all the woolly parts that are about the body; put all into a saucepan with water and vinegar, lemon, salt, and a bunch of sweet herbs; let them stew over a gentle fire till ready to boil, then take out the tails, and save them carefully; but beat all the other shells in the little liquor they were stewed in, which, with a French roll, you must beat, till the shells are extremely fine. When you have washed all the goodness out with their own liquor, pour the other fish-liquor through the shells, and strain all from the fish and grit; then have a large carp ready stewed, and lay it in the middle of the dish; add the body of a lobster to the soup, with some strong gravy, and burned butter; heat the tails of the craw-fish in the soup, and pour all over the carp.

Mussel Soup.

PUT a hundred of mussels into a saucepan, and let them stew till they open; then take them out of the shells, pull off the beards, and pick out the crab; then strain the liquor through a fine sieve into a basin. Take two pounds of any fresh fish, and boil it in a gallon of water, with a bundle of sweet herbs, a large onion stuck with cloves, some whole pepper, a little salt, some parsley and horse-radish; put in likewise a dozen craw-fish, bruised to pieces, with as many almonds, blanched and beat fine, and the liquor that came from the mussels. Set it over a good fire, and while it is boiling,

boiling, cut into slices a small parsnip and a carrot, and fry them in butter till they are brown. When the soup has boiled till half of it is wasted, strain it off into a saucepan; then put in the fried parsnip and carrot, twenty of the mussels, a few mushrooms and truffles, cut small, and a leek washed and chopped fine; add the crumb of two French rolls, fried brown in butter, and let it boil altogether a quarter of an hour.

In the mean time, take the remainder of the mussels, put them into a saucepan, with a quarter of a pound of butter, two spoonfuls of water, a little flour, and some pepper and salt; set it over the fire, and keep the saucepan shaking till all the butter is melted; then add the yolks of three eggs beat fine, and keep stirring it till it becomes thick; put it into the soup, and mix it well together. Pour it into a tureen, and send it to table with toasted bread, cut into little square pieces, and laid in a plate.

Eel Soup.

TAKE seven pounds of eels, skin and wash them very clean, and then cut them into pieces the length of your finger; put them into a saucepan, and add six quarts of water, three or four blades of mace, a little whole pepper, an onion, and a bundle of sweet herbs; cover them close, and let them boil till half the liquor is wasted; then strain it, and serve it up with toasted bread.

Viper Broth.

DRAW and pick a large fowl, take off the fat, break the breast-bone, and fill the body with parsley; cut into slices a handful of pimperl and a head of endive; put these, with the fowl, into a saucepan with three pints of water, and let it boil till a pint of it is wasted. Then kill a viper, skin it, take out the entrails, and cut the flesh into small pieces; put this into the broth, and with it the heart and liver, two blades of mace, and a little bit of cinnamon; cover it up, and let

let it boil till there is but a pint left; then strain it off, and serve it at two messes.

Beef Tea.

TAKE two pounds of beef, and cut off all the fat and skin; then chop it very small, and put it into an earthen vessel with two quarts of water, a blade of mace, and a large crust of bread; cover it close, and set it over a clear fire. As soon as it boils, put in a tea-spoonful of salt; let it boil ten minutes, and keep skimming it all the time; then strain it off into a clean pan. Half a pint of this, warmed, and drank twice a day, is very good for weak stomachs.

Snail Broth.

PICK twenty garden snails out of their shells, and put them into a marble mortar; add to them the hinder legs of thirty frogs; pound them well, and put them into a pot with three quarts of water, a little salt, a dozen of turnips, pared, and cut into thin slices, two hands-full of barley, twenty grains of saffron, and one large leek, chopped fine. Let all boil together till there is but a quart left, and then strain it through a sieve. This is very good for people who are in consumptions.

Rice Milk.

PUT a quarter of a pound of rice into a pint and a half of water, add a piece of cinnamon, and let it boil till the rice is soft; stir it often, to prevent its burning to the saucepan. Then add a quart of milk, and the yolks of two eggs, beat up fine; keep it stirring, and take it off the fire as soon as it boils; sweeten it with lump sugar to your palate.

To make Panada.

PUT a quart of water into a saucepan with a blade of mace, and a large piece of crumb of bread; let it
boil

boil two or three minutes, then take out the bread, and bruise it very fine; put to it as much water as will make it of a proper thickness, grate in a little nutmeg, add a small piece of butter, and put in as much lump sugar as will make it palatable.

Water Gruel.

TAKE a large spoonful of oatmeal, and mix with it some cold water; then pour upon it a pint of boiling water. Put it into a saucepan, and stir it often; let it boil till it is the thickness of cream, then strain it through a fine sieve into a bason, and put in a little bit of butter, some sugar, and a little salt, and stir it with a spoon till the butter is all melted.

Plum Gruel.

PUT two large spoonfuls of oatmeal into two quarts of water, with two or three blades of mace, and a piece of lemon-peel; stir them all together, and let them boil about seven or eight minutes; then take it off the fire, strain it, and put it into the saucepan again; then add to it half a pound of currants, well washed and picked. When it has boiled about ten minutes longer, add sugar enough to sweeten it, a glass of mountain, and some grated nutmeg.

To boil Sago.

TAKE two large spoonfuls of sago, and put it into a pint of water, with a blade of mace; stir it, and boil it gently till it is of the thickness you want it; then pour it into a bason, and add wine, nutmeg, and sugar, of each a sufficient quantity to make it palatable.

Barley Water.

IF the barley water is intended as a nourishing drink, you must put two ounces of pearl barley, with a piece of lemon-peel, into three pints of water, and let it boil till

till it comes to a quart, and then strain it off; but if it is only designed for a diluting drink, put two large spoonfuls of barley into an earthen pitcher, with a bit of lemon-peel, pour a quart of boiling water upon it, and cover it up close.

To boil Salep.

TAKE of the powder of salep a large tea-spoonful, mix it with a little cold water, and then put it into a pint of boiling water, keep stirring it till it is like a fine jelly; then put in wine and sugar to your palate,

S E C T. II.

Of GRAVY, SAUCES, CULLISES, and FORCE-MEATS.

To draw Gravy.

CUT a pound of lean beef, veal or mutton, into pieces; flour them well, and then put them into a fryingpan with a piece of butter, and a carrot, cut to pieces; let them fry six or seven minutes, and then take them out; put them into a saucepan with a quart of hot water, an onion chopped to pieces, some whole pepper, a blade or two of mace, a small bundle of sweet herbs, and a large crust of bread toasted. Cover it up close, and let it stew over a slow fire till all the goodness is out of the meat; then strain it off, and put it into the saucepan again with a piece of butter, rolled in flour and salt enough to season it; set it over the fire till the butter is all melted, and then take it off.

To make Beef Gravy for keeping.

PUT about an ounce of butter into a fryingpan, set it over a clear fire, and strew in some flour when the butter is brown; add to it two pounds of beef, a quart of water, half a pint of red wine, three anchovies, some whole pepper, two shallots, four or five mushrooms,

rooms, some cloves and mace; let it stew gently for about an hour, then strain it off, and pour it into a stone bottle. It will keep some time, and is good in any savory dish.

To melt Butter.

PUT into a saucepan, that is clean and well tinned, a large spoonful of cold water, and then dredge in a little flour; add to it half a pound of butter, cut into slices, set it over a clear, brisk fire, and, as it melts, shake it round frequently one way, otherwise it will oil. When it is all melted, let it boil up, and it will be smooth and thick.

To burn Butter.

PUT some butter into a stewpan, and when it is melted, dust in a little flour, stir it about, let it boil, and then put in a little more; when you find it thick and brown, take it off the fire, and pour it into a clean pan. It is a very good thing to thicken sauces with.

Fish Gravy.

TAKE four large eels, skin and wash them clean, cut them into pieces, and put them into a saucepan with a quart of water, a bundle of sweet herbs, a small onion, a blade or two of mace, some whole pepper, a few cloves, a bit of lemon-peel, and a crust of bread toasted brown. Set it over a moderate fire, and boil them together till the gravy is very rich; then strain it off, and put it into another saucepan with a lump of butter rolled in flour, set it over the fire, and keep shaking the saucepan till the butter is all melted.

Cherrack Sauce.

TAKE a pint of vinegar, and add to it two large spoonfuls of walnut pickle, one of India soy, four cloves of garlick, each clove cut in half, and an ounce of Cayenne pepper; put all these ingredients in a quart bottle,

bottle, with cochineal enough to colour it; cork it down close, and set it by for use. A tea-spoonful of this, put into some melted butter, is very good with fish. It likewise gives a fine flavour to a beef steak.

Anchovy Sauce.

TAKE a couple of anchovies, and put them into a saucepan with a large spoonful of water; set them over the fire, and boil them till they are dissolved; then strain it through a fine sieve; melt some butter very thick and smooth, pour in the liquor, and mix them well together.

Veal Gravy.

TAKE two pounds of veal, and cut it into pieces; put it into a saucepan with two quarts of water, a carrot cut into pieces, some whole pepper, a few cloves, an onion cut into slices, a small bundle of sweet herbs, and a piece of lemon-peel. Cover the saucepan close, and set it over a gentle fire; let it boil till the gravy is very rich, and then strain it off.

Veal Gravy for White Sauce.

TAKE two pounds of a knuckle of veal, and cut it into small pieces; put it into a saucepan with three pints of water, a bundle of sweet herbs, an onion, a crust of bread, a blade of mace, three cloves, and a dozen pepper-corns; set it over a clear fire, and boil it till the liquor is very rich.

To make Gravy for Brown Sauces.

TAKE a pound and a half of the neck of beef, and cut it into thin slices, flour them well, and put them into a saucepan with two or three slices of fat bacon, and an onion cut into pieces; cover it close, and set it over a slow fire till the meat becomes perfectly brown; then pour in three pints of boiling water, and add a small bunch of sweet herbs, some pepper-corns, a few cloves,
and

and a little salt; cover it close, and let it boil till the goodness is all out of the meat; then strain it through a sieve, and skim off the fat.

Beef Gravy *with* Mushrooms.

TAKE a dozen and a half of large mushrooms, cut out the stalks, scrape away the gills and peel off the skin, and then strew over them some pepper and salt; cut about five pounds of beef steaks off the leg of mutton-piece, and let them be an inch thick; beat them well, and season them with pepper and salt. Set on a large stewpan, and lay in the bottom of it half a dozen slices of fat bacon; upon these lay four or five of the mushrooms, cover them with beef steaks, upon these put the remainder of the mushrooms, and then lay on the rest of the beef steaks; then chop to pieces five small onions and four carrots, strew them over the beef, cover the pan close, and let them stew over a moderate fire; attend the drawing of the gravy, and, when there is a considerable quantity of it, stir up the fire, and let it boil away till the meat is almost dry; then uncover it, stir all about, and put the carrots and other roots undermost, that they may get brown; then add some good broth, a whole leek, some parsley, and half a dozen cloves; boil it well, and then strain it off. It is exceeding good either in soups or ragouts.

Mushroom Sauce.

PICK and wash a pint of mushrooms, put them into a saucepan with a pint of cream, a blade of mace, a little nutmeg, a piece of butter rolled in flour, and a little salt; put them over a slow fire, let them boil some time, and stir them frequently.

To make Bread Sauce.

PUT a piece of crumb of bread into a saucepan with some water, and a blade of mace; boil it till the bread is quite soft, and then take it out; bruise it fine, and
add

add to it a few currants washed clean, some lump sugar, and a little white wine; put it into a saucepan, and boil it till the currants are plump.

To make Apple Sauce.

TAKE about eight apples, pare them, and cut them into slices; put them into a saucepan with a little water, a few cloves, and a piece of lemon-peel; boil them till they will mash fine, then take it out, and put it into a basin; take out the lemon-peel and the cloves, then add a bit of butter and sugar enough to sweeten it.

Shallot Sauce for Roast Fowls.

CUT six or seven shallots very small, put them into a saucepan with three spoonfuls of water, and let them boil up; then add two spoonfuls of vinegar, and two of white wine; strew in a little salt and pepper, and let it boil up once more.

Caper Sauce.

DRAIN some capers from their liquor, and chop them very fine; have ready some melted butter, and put them into it; shake the saucepan about, and mix them well together.

Lobster Sauce.

MELT some butter very smooth and thick; then take a boiled lobster, and pick out all the body; take out the flesh, cut it into small pieces, and put it into the butter, with the body bruised fine; add a spoonful of white wine, and let it all boil up together.

This is a proper sauce for salmon, turbot, boiled cod, and haddock.

Egg Sauce.

TAKE as many eggs as you think will make a sufficient quantity of sauce, and boil them hard; then take

take off the shells, and chop the eggs very fine, melt some butter very thick and smooth, put in the eggs, mix them well together, and the sauce is ready.

Onion Sauce.

TAKE a large quantity of fine onions, and peel them ; put them into a pan of cold water, and let them remain in it half an hour ; then take them out, cut them into slices, and put them into a saucepan with a great deal of water, and let them boil a quarter of an hour ; then pour off that water, and put in some more, and let them boil two hours longer ; then put them into a sieve to drain, and when they are quite free from water, chop them very fine. Then put them into a saucepan, dredge in a little flour, add a large piece of butter, and four or five spoonfuls of rich cream ; set it over a clear fire, and stir them well together till the butter is all melted.

Celery Sauce.

PICK and wash a bunch of celery very clean, cut it into pieces, and put it into a saucepan with a pint of water, some beaten mace and a little salt and pepper ; let them stew a little time, and then add a piece of butter rolled in flour, keep stirring it till the butter is all melted, and let it boil up once. It is good with turkey, fowl, or partridge.

To make Essence of Ham.

TAKE a good ham, and cut off all the fat ; then cut the lean into thin slices, beat them well with a rolling-pin, and lay them into a stewpan with some parsnips, onions and carrots, cut into thin slices. Set the stewpan over a slow fire, and cover it up close ; let them stew till they begin to stick to the bottom of the pan, then turn them, sprinkle on some flour, and let them stew a little longer ; then moisten the whole with some strong

strong veal gravy, and put in four mushrooms, a clove of garlick, some truffles, a bunch of parsley, half a dozen cloves, and a crust of bread; cover it up close, and let it stew an hour. Then take it off, strain it, and set it by for use.

Cullis for Ragoos.

CUT three pounds of lean veal, and half a pound of ham, into thin slices, lay them into a stewpan, and add some parsnips, carrots, and an onion sliced; cover the pan close, and set it over a stove: When the meat is brown, and begins to stick to the pan, shake in a little flour, and add some melted butter. When this is done, let it stand a little longer, and then pour in a sufficient quantity of beef gravy to moisten it all, then put in some mushrooms and truffles, minced fine, some parsley, four or five cloves, a crust of bread, two bay-leaves, and a leek: Let all these stew gently three quarters of an hour; then take it off, and strain it.

Cullis of Cray-fish.

TAKE a quantity of large cray-fish, wash them very clean, and then boil them; when they are enough, put them into a sieve to drain, and pick the flesh from the shells. Blanch a dozen of almonds, put them into a marble mortar, and beat them to a paste; then put in the shells of the cray fish, and pound them well together. Set on a stewpan with a small piece of butter, and put into it an onion, three carrots and two parsnips, cut into thin slices; let them fry brown, and then put in some broth, and season it with some cloves, bruised fine, a little pepper and salt, and some sweet basil in branches. Let this simmer together about ten minutes, and then add some mushrooms, truffles, a large crust of bread, a whole leek, and some parsley, shred fine; cover it close, and let it stew an hour longer; then put in the almonds and cray-fish shells, boil it a few minutes longer, then strain it through a sieve, and keep it for use.

To make Force-meat Balls.

TAKE half a pound of veal, and the same quantity of beef suet, chop them small, then put them into a marble mortar, and beat them very fine. Then chop small a little thyme, sweet marjoram, winter savory, and a little lemon-peel; add to this four blades of mace, beat very fine, some pepper and salt, and half a nutmeg grated; mix these all well together, and put it to the veal and suet; mix and stir them well, and then add to it the yolks of two eggs, well beat; work it up into a paste, and make it into little balls. If they are for brown sauce, they must be rolled in flour, and fried; but if they are for white sauce, they must be boiled.

Force-meat for Collops.

BOIL two pounds of lean veal, and when it is cold, chop it; cut fine a pound of fat bacon, and a large onion; then put them all into a marble mortar, and beat them till they are very fine. When this is done, put to it some beef marrow, the yolks of six eggs, some parsley, chopped fine, the crumb of two French rolls, soaked in milk, some grated nutmeg, and some pepper and salt; mix them all well together, and it is ready for use.

Cheap Cullis.

TAKE seven pounds of veal, and cut it into small pieces, season them with pepper and salt, put them into a stewpan with some slices of ham, two carrots, and as many onions chopped fine. Cover the pan close, and set it over a slow fire; and when the meat is of a fine brown all over, pour in some gravy to moisten it, and some mushrooms, cut small, three cloves, bruised fine, and some slices of lemon-peel. Put into a stewpan half a pound of butter, set it over a slow fire, and put in two handfuls of flour; stir it about till it is of a fine colour, then pour in a little of the gravy out of the other
stewpan,

stewpan, and stir it about ; then pour it into your cullis, and mix it all well together ; let them stew softly, and skim off all the fat ; then add a gill of Madeira, cover it close, and let it boil up ; then set it off, and when it is a little cooled, take off the fat that remains, and then strain off the liquor. This is proper for fowls and pies.

Cullis the Italian Way.

TAKE a quarter of a pint of the above cullis, and put it into a stewpan with the same quantity of essence of ham and broth ; add to it three onions, chopped fine, four cloves of garlick, cut into thin slices, a small quantity of beaten coriander seed, a lemon, pared and cut into slices, some mushrooms, chopped small, a little sweet basil, and a cup full of good oil. Set the pan over a moderate fire, and let them stew a quarter of an hour ; then skim off all the fat, and season it with pepper and salt. It is good with fowl, either tame or wild, and likewise with fish.

Sorrel Sauce.

TAKE a large quantity of fresh leaves of sorrel, and pick them clean from the stalks ; put them into a saucepan with some boiling water, and let them scald ; then take them out, and squeeze them dry ; then put them into a saucepan with some good veal gravy, and a little essence of ham ; season it with some beaten mace, and a little pepper and salt ; simmer it well together, and it is good with roast fowl, or meat.

To make a White Cullis.

CUT some veal and ham into thin slices, put them into a stewpan, and add a couple of onions, cut into quarters, a bunch of parsley, a carrot, chopped to pieces, some cloves, and a few mushrooms ; pour in some broth to moisten it, and set it over a slow fire. When it has stewed till all the goodness is out of the meat, strain it off into another stewpan, and add to it

the white part of a roast fowl, beat fine in a mortar, with an ounce of sweet almonds, and about two ounces of crumb of bread; let the whole simmer a quarter of an hour over a gentle fire, but take great care that it does not boil, for that would change the colour. Strain it off, and set it by for enriching of sauces.

Pepper Sauce.

PUT into a stewpan half a pint of rich veal gravy, and add to it an onion, chopped fine, a couple of bay-leaves, some slices of lemon, two cloves of garlick, and a little sweet herbs. Set the stewpan over a slow fire in a stove, and take off the fat that rises; then put in four spoonfuls of vinegar, and dust in pepper by degrees, till there is as much as will make it agreeable; when it is all well mixed together, strain it off, and send it up hot. It is good with roast venison.

S E C T. III.

Of BOILING FISH.

To boil a Cod.

GUT and wash your cod very clean, rub over it a little salt, and take care of the liver. Then set on a fish-kettle, large enough to hold the fish compleat, pour in water enough to cover it, and add a tea-cup full of vinegar, some slices of horse-radish, and a handful of salt. Let it boil gently till it is enough, which must be judged of by the look. When it is taken out, and drained, lay it in a dish, with the liver boiled, and laid on one side. Send it to table with oyster or anchovy sauce.

N. B. A cod's head is to be boiled and served up in the same manner.

To boil Salmon.

SCALE and wash the fish very clean; then put it into a fish-kettle with some luke-warm water and some salt,

salt, a slice or two of horse-radish, and a bunch of sweet herbs. Set it over a moderate fire, and let it boil gently till it is enough; then take it out, lay it upon a fish-plate in the middle of the dish, and garnish it with scraped horse-radish and slices of lemon. Serve it up with lobster sauce and plain butter in separate sauce-boats.

To boil Scate.

SKIN and wash very clean a fine piece of scate, then put it into a deep stewpan with a piece of the liver, and pour in water enough to cover it; then add some salt, and half a pint of vinegar; set it over a clear fire, and let it boil softly a quarter of an hour. Then take it up, drain it well, lay it in a dish, cut the liver into four pieces, and lay round the rim of the dish. Send it to table with anchovy sauce in one boat, and melted butter, mixed with some mustard, in another.

To boil Turbot.

TAKE a fine fresh turbot, and lay it in water with some salt and vinegar for two hours before it is boiled; then take it out, and put it into a fish-kettle with a large quantity of water, a handful of salt, a small stick of horse-radish, cut into slices, and a quarter of a pint of vinegar. Boil it gently till it is enough; then take it out, lay it in a dish, and strew over it the spawn of a lobster; garnish the dish with slices of lemon and scraped horse-radish, and serve it up with lobster sauce and plain butter, in separate sauce-boats.

N. B. Observe the same method in boiling of soals, and send them to table with anchovy sauce and plain melted butter.

To boil Sturgeon.

TAKE a fine piece of sturgeon, wash and clean it very nice; then put it into a stewpan, and pour upon it a sufficient quantity of water to cover it, and put in with it some lemon-peel, a stick of horse-radish, cut

into pieces, some whole pepper, and as much vinegar as water. Cover it close, and boil it gently till it is enough; then take it up, drain it, and lay it into a dish; garnish it with fried oysters, scraped horse-radish, and slices of lemon. The proper sauce for it is the body of a crab, bruised and put into butter, and a lemon cut, and sent up in a plate.

To boil Plaife, Flounders, or Dabs.

WASH your fish very clean, and cut off their fins; put them into a stewpan with a good quantity of water, and add to it some vinegar and salt; let them boil till they are enough, and then take them out with a slice, and be careful not to break them; drain them well, and send them up with anchovy sauce.

To boil a Pike.

SET on a fish-kettle with some water, and to every two quarts of water, put a pint of vinegar; add to it some whole pepper, a little mace, an onion, and a small bunch of sweet herbs; then gut your pike, rub over it a little salt, and wash it clean. When your liquor boils, put it in, and cover it up close; let it boil gently till it is enough, and then take it out, drain it, and send it to table, either with lobster or shrimp sauce.

To boil Tench.

WHEN your tench is scaled, gutted, and washed clean, add to it some vinegar, a small bunch of sweet herbs, some whole pepper, a handful of salt, and some lemon peel; cover it up close, and set it over a good fire, that it may boil quick. While it is doing, take some mushroom gravy, and put to it a glass of white wine, an anchovy, and some oysters; boil these up together, and then add a piece of butter rolled in flour, and the juice of half a lemon; stir it about till the butter is all melted; and when the tench is enough, take it up, drain it, and lay it in a dish; pour this sauce
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over it, and send it to table, garnished with lemon, cut into slices, and some horse-radish.

To boil Salt Fish.

BEFORE you boil salt fish, always put it into water, and let it soak for a day, or longer, according to the dryness and thickness of the fish, and observe to change the water once or twice: It must be scraped and cleaned well from all dirt and loose bits that hang about it. Put your fish into as much cold water as will cover them, and with it a small stick of horse-radish, cut into pieces, and take care that the water only simmers; for if you let it boil, it will spoil both the taste and look of your fish. When it is enough, be careful to take it out whole, and lay it in a dish, with the skinny side uppermost; garnish the dish with hard eggs, cut into quarters, and scraped horse-radish. Send it to table with parsnips, potatoes, egg sauce, melted butter and mustard.

N. B. Barrel cod and tusk will take fifteen minutes boiling; ling and large cod twenty minutes; whittings and small haddock about six minutes. Barrel cod are commonly boiled whole; but the larger sort of salt fish are first split down the back, and then cut into pieces of about six inches square.

To boil Salmon au Court Bouillon.

WASH and clean your salmon perfectly well; then, with a sharp knife, score the sides of it pretty deep, and lay the fish upon a clean napkin; then make a seasoning for it with a quarter of an ounce of mace, the same quantity of cloves, and black pepper; put them into a mortar, and beat them fine; then chop small some lemon-peel and parsley, mix them well together with the spices, and add a little salt. Rub the salmon all over with this mixture, and in the notches put about a pound of butter rolled in flour; then wrap the napkin tight about the fish, and fasten it on with packthread.

into pieces, some whole pepper, and as much vinegar as water. Cover it close, and boil it gently till it is enough; then take it up, drain it, and lay it into a dish; garnish it with *fryed oysters*, scraped *horse-radish*, and slices of *lemon*. The proper sauce for it is the body of a crab, bruised and put into butter, and a *lemon* cut, and sent up in a plate.

To boil Plaise, Flounders, or Dabs.

WASH your fish very clean, and cut off their fins; put them into a stewpan with a good quantity of water, and add to it some vinegar and salt; let them boil till they are enough, and then take them out with a slice, and be careful not to break them; drain them well, and send them up with anchovy sauce.

To boil a Pike.

SET on a fish-kettle with some water, and to every two quarts of water, put a pint of vinegar; add to it some whole pepper, a little mace, an onion, and a small bunch of sweet herbs; then gut your pike, rub over it a little salt, and wash it clean. When your liquor boils, put it in, and cover it up close; let it boil gently till it is enough, and then take it out, drain it, and send it to table, either with lobster or shrimp sauce.

To boil Tench.

WHEN your tench is scaled, gutted, and washed clean, add to it some vinegar, a small bunch of sweet herbs, some whole pepper, a handful of salt, and some lemon peel; cover it up close, and set it over a good fire, that it may boil quick. While it is doing, take some mushroom gravy, and put to it a glass of white wine, an anchovy, and some oysters; boil these up together, and then add a piece of butter rolled in flour, and the juice of half a lemon; stir it about till the butter is all melted; and when the tench is enough, take it up, drain it, and lay it in a dish; pour this sauce over

over it, and send it to table, garnished with lemon, cut into slices, and some horse-radish.

To boil Salt Fish.

BEFORE you boil salt fish, always put it into water, and let it soak for a day, or longer, according to the dryness and thickness of the fish, and observe to change the water once or twice: It must be scraped and cleaned well from all dirt and loose bits that hang about it. Put your fish into as much cold water as will cover them, and with it a small stick of horse-radish, cut into pieces, and take care that the water only simmers; for if you let it boil, it will spoil both the taste and look of your fish. When it is enough, be careful to take it out whole, and lay it in a dish, with the skinny side uppermost; garnish the dish with hard eggs, cut into quarters, and scraped horse-radish. Send it to table with parsnips, potatoes, egg sauce, melted butter and mustard.

N. B. Barrel cod and tusk will take fifteen minutes boiling; ling and large cod twenty minutes; whittings and small haddock about six minutes. Barrel cod are commonly boiled whole; but the larger sort of salt fish are first split down the back, and then cut into pieces of about six inches square.

To boil Salmon au Court Bouillon.

WASH and clean your salmon perfectly well; then, with a sharp knife, score the sides of it pretty deep, and lay the fish upon a clean napkin; then make a seasoning for it with a quarter of an ounce of mace, the same quantity of cloves, and black pepper; put them into a mortar, and beat them fine; then chop small some lemon-peel and parsley, mix them well together with the spices, and add a little salt. Rub the salmon all over with this mixture, and in the notches put about a pound of butter rolled in flour; then wrap the napkin tight about the fish, and fasten it on with packthread.

Put it into a fish-kettle with equal quantities of vinegar and water, cover it up close, and set it over a brisk fire; and when it is about half done, take out some of the vinegar, and pour in a quart of white port. Have ready a dish with a clean napkin in it, and when the salmon is enough, take it out of the napkin it was boiled in, and lay it on the other; garnish it with fresh parsley, and serve it up with melted butter in a sauce-boat.

To boil Salmon in Wine.

TAKE a fine middle-piece of fresh salmon, scale it, and wash it clean; then make a pudding for it in the following manner: Chuse a fine large eel, and when it is skinned and washed clean, cut it open, and take out the bone; chop the eel very small with two anchovies, a little lemon-peel, some parsley, and a little thyme; add to it a little pepper and salt, some grated nutmeg, a few crumbs of bread, and a piece of butter; mix it all well together, and put it into the belly of the fish, sew it up, and lay it into a fish-kettle that will just hold it. Take half a pound of good butter, put it into a saucepan, and when it is melted, shake in some flour, stir it till it is brown, and then add to it a pint of fish broth, stir it together, and then pour it to the fish with two quarts of strong white wine, and a little salt; put some cloves, whole pepper and mace, into a bit of coarse muslin, and tie it up; cut some fresh or pickled mushrooms small, and an ounce of truffles and morels, chopped fine; put these all in, and cover the fish-kettle close; let it stew softly over a slow fire, and when it is enough, take it up, lay it in a deep dish, take out the spice, and pour the sauce over it.

To boil a Turbot with Gravy.

CHUSE a middling-sized turbot, gut and wash it, and then wipe it dry. Put it into a stewpan with an onion, stuck with cloves, a bunch of sweet herbs, two bay-leaves, a handful of parsley, and a little salt and pepper;

pepper; pour in a sufficient quantity of veal gravy to cover it, and add a pint of Madeira; then cut some thin slices of bacon, and lay them over the turbot; cover the stewpan close, and set it over a clear fire. When it is enough, take it up, lay it in a warm dish, strain the gravy into a saucepan, and thicken it with flour and butter; then pour it over the fish, and serve it up.

Water Sokey.

CLEAN a parcel of any small fish, perch and flounders are the best; put them into a stewpan with just water enough to cover them; add a bundle of parsley and a little bay salt; boil them till they are enough, then send all up together in a deep dish, the fish, water, and parsley. The proper sauce for them is parsley and butter.

To boil Soals with White Wine.

TAKE two or three pair of middling-sized soals, scale, gut, and wash them clean; then cut off their heads, tails, and fins; put them into a stewpan with a little fish broth, an onion cut into pieces, a bundle of sweet herbs, a blade of mace, and some slices of lemon; set the pan over a moderate fire, and when they are nigh done, pour in a pint of strong white wine, and put in a slice of butter rolled in flour. Put into a saucepan a quarter of a pint of essence of ham, and half a pint of veal gravy; and when the soals are enough, take them up, pour the sauce over them, and put the gravy and essence of ham into a sauce-boat, and send it to table with the fish.

To boil Salt Cod the Italian Way.

TAKE a fine piece of salt cod, and when it has soaked for some time, and is thoroughly cleaned, put it into a large stewpan with a great deal of water, set it over a clear fire, and when it has simmered for some time, take it off. Set on another stewpan with a large

piece of butter, and when it is melted, put in six small onions, two cloves of garlick, a handful of parsley, and some thyme, all chopped very fine; stir them well together, then take the cod out of the other stewpan, and lay it into this upon these ingredients; squeeze over it a large Seville orange, and add half a gill of sweet oil. Put it over the fire, turn the fish frequently, and when it is enough, lay it all handsomely into a dish, and send it to table with a good gravy.

To dress Lobsters.

CHUSE a fine large lobster, and parboil it; then break the shell, and take out all the meat, and cut it very small; pick out the fine part of the body, and put it into a saucepan with two spoonfuls of white wine; mix them well together, and then put in the fish, cut to pieces, with a blade of mace, a little pepper and salt, and a glass of white wine. Cover the saucepan close, and set it over a good fire; let it stew about six minutes, and then put in two spoonfuls of vinegar, a small piece of butter, and some grated bread; let it stew a little longer; and while it is doing, cut the chine of the lobster into four; pepper it, salt it well, and broil it. Then lay the lobster into a dish, and the chine round it.

S E C T. IV.

Of ROASTING FISH.

To roast a Jack.

TAKE a fine jack, scale and gut it, and wash it very clean; then make a stuffing for it with some crumbs of bread, some sweet herbs and parsley, chopped fine; season it with pepper, salt, and grated nutmeg, and add an anchovy washed, and shred very small; mix it all together with a piece of butter and the yolk of an egg. Put this into the belly of your fish, and sew it up; then butter some paper, wrap the jack up in it, and fasten it on with packthread; then tie it

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on to a spit, lay it down to a good fire, and baste it well with butter. When it is just ready, take off the paper, and broil it up. Send it to table with anchovy sauce and a rich gravy.

To roast a Pike.

CHUSE a fine large pike, and when you have gutted and washed it clean, stuff it with the following ingredients: Take some crumbs of bread, a pint of oysters, and beard them, wash four anchovies, and add to them an onion and some parsley; chop them all very fine, and season it with beaten cloves and mace, a little grated nutmeg, and some pepper and salt; mix them all well together with half a pound of butter, put it into the belly of the fish, and sew it up. Put two flat skewers on each side of the pike, and tie it on to the spit with tape; baste it well with butter; and when it is enough, serve it with oyster sauce and plain melted butter.

N. B. Mackarel may be roasted in the same manner.

To roast Fresh Sturgeon.

GET a fine square piece of fresh sturgeon, and put it into salt and water about six or seven hours. While it is in soak, chop fine some sweet herbs, a handful of parsley, and a little chibol; add to it some crumbs of bread, and some pepper and salt; mix them well together; take the fish out of the water, dry it, and fasten it on to the spit; then rub over it this mixture, and baste it well with butter. When it is ready, serve it up with a rich gravy, and some red wine in it.

To roast an Eel.

WHEN you have scoured your eel well with salt, skin it almost to the tail, then gut it, wash it very clean, and dry it well. Make a stuffing for it with crumbs of bread, some sweet herbs, and a shallot, chop-

ped fine ; season it with pepper, salt, and a little grated nutmeg ; mix them all well together with a quarter of a pound of butter, and put it into the belly of the fish ; then draw the skin over it, double it, put a large skewer through it, tie it to the spit, and baste it well with butter. When it is nicely roasted, take it up, lay it in a dish, garnish it with slices of lemon, and send it to table with anchovy sauce and a good gravy.

To roast a Collar of Sturgeon.

TAKE a piece of fresh sturgeon, scale and clean it, take out the bones, and cut it in lengths of about eight inches ; then chop fine a pint of oysters, and add some crumbs of bread, a little beaten mace, some lemon-peel, parsley, and a few sweet herbs, chopped small ; shred fine an anchovy, and dust in a little pepper and salt. When they are all mixed well together, butter one side of the fish, and strew over it some of the mixture ; then roll it up as close as possible, and when the first piece is rolled up, roll upon that another, prepared in the same manner, and so proceed till the whole is done ; then bind it round with a narrow tape. The roll must not be above four inches thick ; for if it is, the outside will be done before the inside is warmed.

While it is roasting, prepare a sauce for it in this manner : Put into a saucepan a pint of water, and with it a bundle of sweet herbs, an onion, a piece of lemon-peel, a slice or two of horse-radish, an anchovy, and some pepper ; cover it close, and let it boil about fifteen minutes ; then strain it, put it into the saucepan again, and add to it the inside of a crab, bruised, a dozen of oysters, and the liquor ; the piece of half a lemon, two spoonfuls of ketchup, and as many of walnut-pickle ; a pint of white port, and a piece of butter rolled in flour ; boil it all together a few minutes, and when the fish is enough, lay it in a dish, and pour the sauce over it.

S E C T. V.

Of STEWING FISH.

To stew a Brace of Carp.

SCALE your carp very clean before you open them; then slit them, and if they bleed, save the blood in a cup; gut them, take out the roes, and wash both the fish and the roes very clean. Then put the carp into a stewpan with some whole pepper, salt, an onion, with four or five cloves stuck into it, a bunch of sweet herbs, a blade or two of mace, a piece of horse-radish cut into slices, and a piece of lemon-peel; pour in a sufficient quantity of strong gravy to cover them, set them over a clear fire, and it will take about twenty minutes to stew them. When they have stewed ten minutes on one side, turn them; when they are enough, take them out, and lay them into a dish; then strain the gravy, put it into the stewpan again with two anchovies, boned and washed, a piece of butter rolled in flour, a pint of claret, a spoonful of mushroom-pickle, and if you have saved any blood, put it in; set it over the fire, and keep stirring of it till the sauce is thick. Take the roe and cut it into pieces, dip them into the yolk of an egg, and fry them in butter with some thin pieces of bread till they are brown; lay your carp handsomely in the dish, pour the sauce over them, and lay the roe round the dish with horse-radish, scraped fine; stick some pieces of fried bread about in different places, and serve it up hot.

To stew Cod.

TAKE some slices of cod, and lay them into a stewpan with a pint of good gravy, half a pint of white wine, a bunch of sweet herbs, some pepper, salt, a little beaten mace, and an onion; cover the stewpan close, and let them stew gently seven or eight minutes;

nutes ; then put in a few oysters, the juice of half a lemon, and a piece of butter rolled in flour ; let it stew a little longer, shaking the pan often ; and when it is enough, take out the onion and sweet herbs, lay the fish into a dish, and pour the sauce over it. Garnish the dish with scraped horse-radish and slices of lemon.

To stew Crabs.

TAKE a couple of crabs, and take the meat out of the body and claws ; take care that it is free from the skin, or any pieces of the shell ; put it into a stewpan with half a pint of white wine, a little pepper, salt, and grated nutmeg. Set it over the fire, and when it is hot, put in some crumbs of bread, a large spoonful of vinegar, and the yolks of two eggs, beat fine ; stir it well together, and when it is all thoroughly heated, pour it into a soup plate, and lay round it some toasted sippets.

To stew Eels.

GET four or five middling-sized eels, skin, gut, and wash them very clean, cut them into pieces the length of your dish, and put them into a saucepan with just water enough to cover them, a blade or two of mace, a little whole pepper, some salt, and an onion stuck with a few cloves ; cover the saucepan close, and let them stew gently. When they are quite tender, take out the onion and spice, put in a piece of butter rolled in flour, shake the saucepan about till the butter is all melted, then take out the eel, lay it into a soup plate, and pour the sauce over it.

To stew Barbel.

SCALE, gut, and wash them in vinegar and salt, and then in water. Put them into a stewpan with just eel broth enough to cover them ; set them over a clear fire, and when they have stewed for some time, add a bunch of sweet herbs, some whole pepper, two sticks
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of cinnamon, a pint of white wine, and a piece of butter, rolled in flour; let them stew till they are nicely done, then lay them into a dish, take out the spice and sweet herbs, and pour the sauce over them.

To stew Trout.

CHUSE a fine large trout, and wash it very clean; make a stuffing for it with some crumbs of bread, a little thyme and parsley, chopped fine, some pepper, salt, and grated nutmeg, the yolk of an egg and a piece of butter; mix these all well together, and put into the belly of the trout. Then put it into a stewpan with as much good gravy and white wine as will cover it; let it stew a quarter of an hour, and then put in a piece of butter rolled in flour. When the butter is all melted, and the sauce is thick, take out the fish, lay it into a deep dish, and pour the sauce over it. Send it to table, garnished with sliced lemon.

To scollop Oysters.

PUP a pint of oysters, with their liquor, into a saucepan, and add a blade or two of mace; set them over the fire, and stew them a few minutes. Then put in a piece of butter rolled in flour, and when it is all melted, pour out the oysters into the scollop-shells, filling each three parts full; then cover them with some grated bread, set them before the fire, and brown them with a hot salamander.

To stew Shrimps.

PICK a quart of shrimps very clean, then put them into a stewpan with half a pint of white wine, and a quarter of a pound of butter. When they are hot through, and the butter is all melted, put in the yolks of four eggs, beat up with a little white wine, shake it well till it is of a proper thickness, and then pour it into a dish, and lay round it some toasted sippets.

To stew Plaife.

CHUSE a brace of middling-sized plaife, and when you have washed and cleaned them thoroughly, cut off their heads, tails, and fins; put them into a stewpan with a bunch of sweet herbs, some truffles, mushrooms, morels, a little pepper, salt, and a piece of butter rolled in flour; pour in white wine enough to cover them, set them over a slow fire, and, when they are half done, turn them. When they are enough, take them up carefully for fear of their breaking, lay them into a dish, and pour the sauce over them.

To stew Mussels.

WASH them very clean, and put them into a stewpan; cover them close, and let them stew till all the shells are opened; then pour them into a cullender, and pick the mussels out from the shells: look under the tongue to see if there be a crab, and if there is, take it out. Put them into a saucepan with some of the liquor strained through a fine sieve that came from them, add two blades of mace, a large spoonful of vinegar, and a piece of butter rolled in flour; let them stew till the butter is all melted, and then pour them into a dish.

To stew Collops.

BOIL them well in salt and water, then take them out, and put them into a saucepan with a little of the liquor, a glass of white wine, two large spoonfuls of vinegar, a little mace, a few cloves, the juice of a Seville orange, and a piece of butter rolled in flour; stew them all well together, lay some toasted sippets into a plate, and pour in the collops.

To stew Oysters.

TAKE a quart of oysters, and wash and clean them well in their own liquor; then strain that liquor, and put it into a saucepan with the oysters; add two blades
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of mace, and a little whole pepper; set them over the fire, and when they boil, put in two spoonfuls of vinegar, a glass of white wine, and a piece of butter rolled in flour; shake it about till the butter is all melted, then pour them into a soup plate with some fippets, and send it to table.

S E C T. VI.

Of FRYING FISH.

To fry Soals.

SCRAPE and wash your soals very clean, but do not skin them; dry them well with a clean cloth, and flour them thick. Set on a fryingpan with some sweet oil, and when it boils put in your fish, and fry them of a fine light brown. When they are enough, take them out, and lay them on a sieve to drain; then lay them into a dish, and garnish them thick with fryed parsley. Send them to table with anchovy sauce, and a Seville orange, cut in two, and laid in a plate.

To fry Carp.

SCALE, gut, and wash them clean, and lay them in a cloth to dry; then fry them, and the roes, in some hog's lard or butter, and when they are a fine colour, and sufficiently done, put them into a coarse cloth to drain; then lay the carp handsomely into a dish, and the roes on each side; garnish it with fryed toast and slices of lemon. Send them to table with anchovy sauce, and the juice of a lemon squeezed into it.

To fry Eels.

SKIN and gut your eels, wash them very clean, and if they are not very large, make a pudding for them with crumbs of bread, some chopped parsley, an anchovy spread fine, a little pepper, salt, and a piece of butter;

butter ; mix these all well together, and sew it up in the bellies of your fish, skewer them up round, flour them well, and fry them in butter till they are enough ; then take them out, and when they are drained from the fat, take out the skewers, and lay the fish into a dish ; garnish them with fryed parsley, and send them to table with anchovy sauce.

When your eels are very large, the best way is to cut them into pieces the length of your finger, before you fry them.

To fry Perch.

LET your perch be very fresh, and of a middling-size ; scale, gut, and wash them very clean ; then score them on the sides with a sharp knife, flour them pretty thick, and fry them in oil till they are enough, and of a fine brown ; then serve them up, garnished with parsley, and some melted butter in a saucepan.

To fry Lampreys.

YOUR lampreys must be full of life ; for if they are kept till they are almost dead, they will neither fry, nor eat well. Cut them at the tails, and save the blood ; then wash them well in warm water, dry them in a cloth, and then cut them into pieces ; flour them, and put them into a fryingpan with a piece of butter, a small bunch of sweet herbs, a bay-leaf, some pepper, salt, and a little grated nutmeg ; set them over a clear fire, and fry them till they are almost enough ; then take out the bay-leaf and sweet herbs, add a glass of Madeira, two spoonfuls of chopped capers, and the blood ; cover the pan close, shake it frequently, and when they are enough, lay them into a dish, squeeze a little lemon into the sauce, and pour it over them.

To fry Haddocks.

GET two or three fresh haddocks, gut and wash them clean, dry them well, and then cut each of them
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into three pieces, flour them thick, and fry them in butter. When they are enough, take them out with a slice, and when they are drained very dry, lay the middle pieces in the center of the dish, and the heads and tails round them ; garnish with fryed parsley, and send them to table with anchovy sauce.

To fry Smelts.

LET your smelts be quite new, wipe them very clean, and flour them well. Set on a fryingpan over a clear fire, put in a piece of butter, and when it is quite hot, lay in your fish, and fry them of a pale brown. When they are enough, drain them ; then lay them into a dish, garnish it with fryed parsley, and send them to table with anchovy sauce and plain melted butter in separate sauce-boats.

To fry Tench.

TAKE a brace of fine large tench, and clean them thoroughly ; then take the smallest of the two, and cut off the flesh from the bones ; chop it fine with some chives, a handful of parsley, and some mushrooms ; sprinkle over them a little pepper and salt, mix them all well together, put them into a marble mortar with some crumbs of bread, soaked in cream, the yolks of two eggs, and a piece of butter ; rub and grind it about, that it may all mix well. When this is ready, take the other tench, and with a sharp knife open the fish all along the back, down to the bone ; cut the fish to the bone on both sides across, just under the head, and above the tail ; then loosen the flesh, and take out the bone. Then take the stuffing, and lay it upon one half of the tench, cover it with the other, and sew them together ; flour it well, and then set on a fryingpan with some clarified butter ; when it is hot, lay in the fish, and take care to fry it of a very fine brown. When it is thoroughly done, send it to table with a rich

rich gravy and some melted butter in separate sauce-boats.

To fry Oysters as Garnish for Fish.

WASH them in their own liquor, and dry them very well; then have some yolks of eggs beat up, with spice and salt finely beat, and flour to make it thick enough to hang on the oysters. Fry them quick in clarified beef-suet.

To fry Mulletts.

CLEAN and wash your fish, then dry and flour them; set on a fryingpan with some hog's lard, and when it is hot, put in the mullets. When they are enough, pour over them a sauce made in the following manner: Make some anchovy sauce very thick, and then add two spoonfuls of capers, chopped fine, some grated nutmeg, and the juice of a Seville orange.

S E C T. VII.

Of BROILING FISH.

To broil Salmon.

TAKE some slices of fine fresh salmon, wipe them very clean and dry, then melt some butter very thick, and put in the slices of fish, roll them about, that they may be well covered with it, and then lay them on a clean gridiron, and broil them over a slow fire. While they are doing, make a sauce for them in this manner: Set on a saucepan with some butter and a little flour, add to it two anchovies, boned and chopped fine, a tea-cup full of warm water, two spoonfuls of vinegar, a leek cut into four pieces, some pepper, salt, and a little grated nutmeg; shake the saucepan till the butter is all melted, and when the salmon is enough, lay it into a dish, take the leek out of the sauce, squeeze in a little orange-juice, and then pour it into the dish.

To

To broil Mackarel.

GET some fine fresh mackarel, clean them, and cut off their heads, split and wipe them very clean; then season them well with pepper and salt, and hang them up in the air for three or four hours before they are dressed. Have ready a very clear fire, and set on the gridiron; when it is hot, flour your mackarel, and lay them on; turn them often, and take care that they do not burn. When they are enough, lay them in a dish, and rub over them a little bit of butter. Serve them up with melted butter.

To broil Eels.

CHUSE some middling-sized eels, skin them, and make them clean; cut each eel into three pieces, and with a sharp knife cut slashes in them lengthways. Have ready some melted butter, and add to it an onion, chopped fine, some leaves of pot marjoram and thyme, stripped clean from the stalks, some pepper, salt, and grated nutmeg; shake these well together, and then put in the pieces of eel; shake them about a few minutes over the fire, and then take them off; take out the eel one piece at a time, and roll them in some crumbs of bread till they are well covered with it; then lay them upon a gridiron over a clear fire, and broil them very crisp and brown.

While they are doing, set on a saucepan with some veal gravy, and add to it some parsley, chopped fine, a few chives, the flesh of eight or nine olives, and some capers, all shred fine; set the saucepan over the fire, and shake it frequently. When the eels are enough, lay them into a dish, and pour in the sauce.

To broil Herrings.

TAKE some large, new herrings, scale, gut, and wash them very clean; then dry them in a cloth, and
flour

flour them well. Broil them over a clear fire, and when they are enough, send them to table with plain melted butter and mustard.

To broil Crimped Cod.

CHUSE a middling-sized cod for this purpose, gut and wash it very clean in salt and water; then cut it into slices about three inches thick, and quite through the fish. Put them into some boiling salt and water, and let them boil about four minutes; then take them out, and lay them upon a sieve to drain. When they are pretty well dried, flour them, and lay them to broil at a good distance over a clear and brisk fire. When they are enough, serve them up with lobster sauce.

To broil Cod-Sounds.

PUT them into boiling water, and let them lie a few minutes; then take them out, and rub them with salt, to get off the skin and black dirt. When they are quite clean, put them into a saucepan with some boiling water, and let them boil ten minutes; take them out again, and when they have drained, flour them well, and dust on a little pepper and salt; lay them at a proper distance over a clear fire to broil. When they are enough, lay them into a dish, and pour over them a sauce made with some good gravy, a piece of butter rolled in flour, a little mustard, and Cayenne pepper; boil them together till the butter is all melted, and then pour it over the sounds.

To broil an Eel Spitchcock.

TAKE a fine large eel, rub it well with salt, wash it, and wipe it dry with a cloth; then skin it, and cut it into four pieces. Melt some butter, put in a little salt and vinegar, put your pieces of eel into this, and let them lay in it four or five minutes. Make a mixture of crumbs of bread, some parsley and sweet herbs, chopped

chopped small, some pepper, salt, and grated nutmeg; mix these well together, and then take the pieces of eel, and roll them well in it. Butter some paper, and roll the eel up in it; then lay them on a gridiron over a clear fire. When they are enough, take off the paper, and lay them into a dish; garnish it with sliced lemon. Send it to table with anchovy sauce and a good gravy.

To broil Perch.

LET your perch be quite fresh, and not too large; scale, gut, and wash them clean, and put them into a cloth to dry. Have ready some melted butter, with some salt in it, and when it is cool, dip the perch into it, and turn them about, that they may be well covered with the butter; then set a gridiron over a clear, good fire, and lay the perch upon it. While they are doing, make a sauce for it in this manner: Put into a saucepan a little water, two spoonfuls of vinegar, and as many of white wine, three anchovies, boned, washed, and chopped small, a whole leek, some pepper, salt, a little grated nutmeg, and a piece of butter rolled in flour; set it over the fire, and keep shaking of it till the butter is all melted. When the perch are enough, and of a fine brown, lay them into a dish, take the leek out of the sauce, and pour it over them.

S E C T. VIII.

To FRICASEY FISH.

To fricasey Cod-Sounds.

WHEN you have cleaned them, cut them into slices, and boil them tender in milk and water; then put them into a cullender to drain. When they are pretty dry, season them with beaten mace, grated nutmeg, and a little salt; put them into a saucepan, add cream enough to cover them, and a piece of butter rolled in flour. Shake the saucepan about till it is thick,

thick, and the butter all melted; then pour it into a dish, and garnish it with slices of lemon.

To fricassey Scate, or Thornback, white.

WASH them very clean, and cut off their fins; then dry the fish well in a cloth. When this is done, take a sharp knife, and cut the meat clean from the bones; then cut it into pieces, about an inch broad and two inches long, lay it in a stewpan, and to a pound of fish put a quarter of a pint of water; add a small bunch of sweet herbs, a little beaten mace, some grated nutmeg, and a little salt; cover it close, set it over a clear fire, and let it boil four or five minutes; then take out the sweet herbs, put in a quarter of a pint of good cream, a piece of butter rolled in flour, and a gill of white wine; shake the pan one way, till it is thick and smooth, then dish it up, and garnish it with lemon.

To fricassey them brown.

YOUR fish must be cut in the same manner as directed above; flour it, and fry it of a fine brown in hog's lard; then take it up, and lay it before the fire to keep hot. Pour the fat out of the pan, then put in a piece of butter mixed with flour, and shake it round till it is all melted; add a quarter of a pint of water, an onion, a bunch of sweet herbs, a little pepper, and some beaten mace. Let these boil well together; then pour in a quarter of a pint of red port, a spoonful of soy, and two of vinegar; mix it all well, and let it boil; then take out the sweet herbs and onion, and put in the fish. When it is all hot, pour it into a dish, and garnish it with slices of lemon.

To fricassey Soals white.

GET a pair of large, fresh soals, skin, gut, and wash them very clean, cut off their heads, and dry them well in a cloth; then, with a sharp knife, cut the flesh from
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the bones and fins on both sides. First, cut the flesh long-ways, and then across, by which means each soal will be in eight pieces. When this is all ready, take the heads and bones, put them into a saucepan with a pint of water, an onion, three blades of mace, a piece of lemon, a small crust of bread, some whole pepper, a little salt, and a bundle of sweet herbs; set it over the fire, and let it boil till half is wasted; then strain it through a sieve, pour it into a stewpan, add half a pint of Madeira, some mushrooms and parsley, chopped fine, and a small piece of butter rolled in flour; then lay in the soals. Set the stewpan over a good fire, and keep shaking of it till the fish is enough; then lay the fish handsomely into a dish, and pour the sauce over; garnish it with sliced lemon.

To fricasey Soals brown.

PREPARE your soals, and boil the bones as in the foregoing receipt; flour your fish, and fry them in hog's lard of a fine light brown. Have ready some balls made thus: Take the flesh of a small soal, beat it in a mortar, with a small piece of bread soaked in cream, and the yolks of two hard eggs; when it is fine, add to it some parsley, thyme, and an anchovy, chopped small, a little pepper, salt, and a piece of butter; mix these all together with the yolk of a raw egg, and then make it into little balls, roll them well in flour, and fry them. Then lay your fish and balls before the fire, pour all the fat out of the pan, and put in the broth that was made from the bones; add half a pint of red wine, some truffles and morels, a spoonful of catchup, and the juice of half a lemon. Set it over the fire, stir it well together, and when it boils put in a piece of butter rolled in flour, keep shaking the pan till the butter is all melted, and the sauce is thick; then put in your balls, and when they are hot, dish your fish up nicely, lay in the balls, and pour the sauce over it. Serve it up, garnished with lemon.

S E C T. IX.

To BAKE FISH.

To bake a Pike.

TAKE a fine large pike, scale, gut, and wash it very clean; then make a pudding for it in the following manner: Take the flesh of a middling-sized eel, put it into a marble mortar, and beat it to a mash; then add a piece of crumb of bread, soaked in cream, some parsley, a few chives, and some mushrooms, all chopped fine; season it with pepper, salt, and grated nutmeg, mix it all well together with a piece of butter and the yolks of two raw eggs, put it into the belly of the pike, and sew it up. Melt some butter very thick, and rub some of it over the fish; then strew over it an onion, chopped fine, and some pepper; dust on a little flour and salt, lay it carefully into a baking-dish, and pour in the remainder of the melted butter. Then send it to the oven, and when it is very brown, it will be enough; lay it on a hot dish, and send it to table with a rich gravy, and melted butter, in separate sauce-boats.

To bake Tench,

GET a fine brace of tench, and clean them well. Chop small some parsley, and an onion; add to it some grated nutmeg, pepper, salt, and some sweet herbs, picked clean from the stalks; mix these well, and then rub the bottom of a baking-dish with some butter, and sprinkle in the seasoning. Lay the tench regularly in the dish, pour over them some melted butter, drudge them with crumbs of bread, and send them to the oven. When they are enough, lay them into a dish, and pour over them a rich gravy.

To bake Mackarel.

TAKE six or seven fine large mackarel, gut and wash them very clean ; then lay them into a deep pan, strew over them some whole pepper, a few cloves, a little mace, two bay-leaves, some salt, and, if liked, a little Cayenne pepper ; then pour over them a quart of vinegar and the same quantity of red port, a gill of old walnut picklè, a little cochineal, and a gill of soy ; tie over the pan a sheet of paper, send them to the oven, and take care that they are not baked too much.

Herrings and sprats may be baked the same way.

To bake an Eel.

GET a very fine, large eel, gut and wash it, then skin it down to the tail ; make a stuffing for it with some crumbs of bread, some sweet herbs, a little parsley, and half an onion, chopped small ; season it with pepper, salt, some beaten mace, and a little grated nutmeg ; mix it all together with a piece of butter, and put it into the belly of the eel ; sew it up, and draw the skin over it. Roll it up round, stick four skewers into it ; then get a pan that is not very big at the top, let the skewers that are in the fish rest upon the rim of it, so that the eel may hang in the middle of the pan without touching the bottom, send it to the oven, and when it comes home, take the skewers out of it, lay it into a dish, pour a little gravy over it, and send it to table with melted butter in one sauceboat, and a rich gravy in another.

S E C T. X.

*Of making FISH PIES.**A Lobster Pie.*

WHEN your lobsters are boiled, take them clean out of the shells, and slice the tails and claws thin ;

season them with pepper, and a little mace and nutmeg beat fine ; take the bodies with some oysters, chopped, mix it up with a little onion, some parsley, shred fine, and a little grated bread, and season it as the rest ; then take the yolks of raw eggs, roll it up in balls, and lay all into the pie, with butter at bottom and top of the fish ; when it comes out of the oven, pour in a sauce of strong gravy, oyster-liquor, and white wine, thickened with the yolk of an egg : 'Tis to eat hot.

A Soal Pie.

TAKE three large eels, wash and skin them, put them into a saucepan with just water enough to cover them, and when they are enough, take them up, pick the flesh clean from the bones, and put the bones into the water again ; add a little pepper and salt, and let the liquor boil till it comes to a quarter of a pint, and then strain it off. Mince the flesh of the eel very fine, mix with it some crumbs of bread, a little pepper, salt, and grated nutmeg ; chop fine an anchovy, some lemon-peel, and parsley ; mix them all together with a quarter of a pound of butter. Cover your dish all over with a puff paste, and put in the force-meat ; then lay over it the flesh of three pair of middling-sized soals, cleared from their bones and fins. Then pour in the gravy made from the eel, put on the lid, and send it to the oven.

A Herring Pie.

GET some fine, fresh herrings, gut, scale, and wash them ; cut off their heads, tails, and fins, dry them with a cloth, and season them with pepper, salt, and a little beaten mace. Make a good crust, and cover with a part of it the bottom of a dish ; then pare some apples, and cut them into thin slices ; peel some onions, and cut them likewise into slices. When this is all ready, lay a row of herrings in the dish, over them some slices of apples, and then a layer of onions ; put in some thin pieces of butter over the whole, and pour
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in a little water; lay on the top crust, and let it be well baked.

A Shrimp Pie.

TAKE a quart of shrimps, clean picked from the shells; if they are very salt in the boiling, season them only with a little cloves and mace; but if they want salt, shred two or three anchovies very fine, mix them with the spice, and season the shrimps. You may make a good crust, because they do not want much baking; put a pretty deal of butter over and under them, one glass of white wine, and send it to the oven.

A Salmon Pie.

CHUSE a fine piece of fresh salmon, and clean it well; season it with pepper, salt, some nutmeg, and a little beaten mace. Then rub the bottom of your dish with butter, put some crust round the sides of it, and lay in the salmon. Boil a lobster, take out all the flesh, and chop it fine; mix that and the inside of the body together, melt half a pound of good butter, and mix all the lobster well with it; then pour this into the dish over the salmon, lay on the lid, and send it to be baked. It must stand an hour in a moderate oven.

An Oyster Pie.

TAKE a quart, or three pints of fine, large oysters, parboil them in their own liquor, then beard them, and chop them small; put them into a marble mortar with Pistachio nuts, some marrow, and grated bread; beat them very fine, and season it with beaten mace, pepper, salt, and grated nutmeg. Then cover your dish with a good crust, and lay this into it; pour in a little of the liquor that the oysters were boiled in, and lay in some slices of butter; then put on the lid, and bake it.

A Salt Fish Pie.

GET a fine side of salt fish, put it into a large pan of water, and let it lay all night; then take it out, and parboil it & drain it, take off the skin, pick the flesh from the bones, and mince it fine. Take the crumb of two French rolls, and boil them in a quart of milk; when the bread is quite soft, put it, with the milk, into a pan, bruise it fine, and add to it the salt fish, two spoonfuls of parsley, chopped fine, a small nutmeg grated, a little beaten mace, some pepper, three tea-spoonfuls of mustard, and half a pound of melted butter; cover a dish with a good paste, and put it all in; then lay on the top crust, and bake it well.

An Eel Pie.

TAKE some eels, and clean them thoroughly; then cut them into pieces the length of your finger, and season them with pepper, some beaten mace, and a little salt. Cover your dish with some paste, lay in the eels, and pour in some water; lay on the lid, send it to the oven, and let it be well baked.

A Trout Pie.

TAKE two brace of fine trout, wash and scale them very clean; then cut off their heads and the ends of their tails. When this is done, cut off the flesh of a couple of large eels, and cut it into thin pieces; roll them in spices and bay-leaves, powdered, and then lard your trout well with it. Put at the bottom of a dish some sliced artichokes, mushrooms, and lemon, lay some paste round the dish, and then put in your trout; add some slices of butter, a few capers, and some chopped oysters; strew over the whole a little pepper and salt, then put on the lid, and send it to the oven.

A Carp

A Carp Pie.

CHUSE a brace of middling-sized carp, scale, gut, and wash them very clean; then make a pudding for them in the following manner: Boil a couple of eels till they are tender, then take them out, pick the flesh clean from the bones, chop it very fine, and add to it some crumbs of bread, a little pepper, salt, and grated nutmeg; stirred fine half a pint of oysters, two anchovies, a little thyme, winter savory, some lemon-peel, and the yolks of two hard eggs; mix these all together with a quarter of a pound of butter, and put it into the belly of the carp. Take the liquor that the eels were boiled in, and put it into a *saute-pan*; add to it the eel bones, an onion, a small bunch of sweet herbs, an anchovy, a little mace, and some whole pepper; boil it till it comes to about half a pint, then strain it off, put it into the *saute-pan* again with half a pint of white wine, and a piece of butter rolled in flour; keep shaking of it till the butter is all melted, put a good crust all over your dish, lay in the carp, and then pour in the sauce; put on the top crust, and send it to the oven.

*S E C T. XI.**OF POTTING FISH.**To pot Lampreys.*

TAKE some lampreys, skin, gut, and wash them very clean; season them with pepper, salt, and nutmeg; put them into a pan with a large onion, stuck with cloves, three spoonfuls of claret, cover them with butter, and bake them. When they are enough, take them out of the gravy, put them into a clean pan, and cover them with clarified butter.

To pot Salmon.

TAKE a side of salmon, scale and wipe it very clean, but do not wash it; salt it well, and let it lie till the salt is all melted and drained from it; then season it with beaten mace, cloves, and some whole pepper; lay it into a pan, add four bay-leaves, and cover it with butter; put it into an oven, and when it is well baked, take it out, and let it drain from the gravy; then put it into your pot to keep, and when cold, cover it with clarified butter.

N. B. Carp, tench, and trout, may be done in the same manner.

To pot Charrs.

TAKE your fish, clean and bone them well; then wash them with vinegar, and cut off their heads, tails, and fins; season them with pepper, salt, nutmeg, and a few cloves; put them close in a pot, and add a little verjuice and some butter; cover them close, and bake them two hours. When they are enough, pour off the liquor, and cover them with clarified butter.

S E C T. XII.

*Of COLLARING FISH.**To collar Salmon.*

CHUSE a fine large piece of salmon, scale and wash it very clean, and then dry it well in a cloth; cut it open, and take out the bone; then rub it all over with the yolks of eggs, beat up fine. When you have done this, take a pint of oysters and the tails of a couple of lobsters, and parboil them; then chop them small, add to it the yolks of four eggs that have been boiled hard, a bunch of sweet herbs, and half a dozen anchovies, all shred fine; mix these with some crumbs of bread, a little pepper, salt, and nutmeg, some beaten mace

mace and cloves, and the yolks of as many eggs as will make it into a paste. Lay this all over the inside of the salmon, then roll it up into a collar, and bind it together with some tape. Set on a pot big enough to hold it with equal parts of vinegar and water, throw in a little salt, and when it boils, put in your fish with a bunch of sweet herbs, a little sliced ginger, and some nutmeg; let it boil about two hours, then take it up, put it into a sousingpan, and when the pickle is cold, pour it upon the salmon, which must remain in it till you make use of it.

To collar Eels.

TAKE some large silver eels, scour them well with salt, cut off their heads, slit them down the back, and take out the bones; then wash and dry them. Chop fine some parsley, sage, thyme, and onion; season it with pepper, salt, some cloves and mace, beat fine, and a little grated nutmeg; strew this over the inside of your eels, and roll each in little collars in a cloth, and tie them close. Put into a saucepan some water and vinegar, of each equal quantities, a bunch of sweet herbs, some salt, an ounce of ising-glass, and some ginger; set it over the fire, and when it boils, put in the eels; let them boil till they are tender, then take them up, tie them close again, strain the pickle, and keep the eels in it.

S E C T. XIII.

Of PICKLING FISH.

To pickle Salmon.

GET a middling-sized salmon, gut and split it, and cut it into four pieces; then make a pickle for it in the following manner: Take half an ounce of pepper, and the same quantity of all-spice, cloves and mace, of each a quarter of an ounce; put all these into a mortar, and bruise them; then add to it a pound of salt; put

these, with two quarts of white wine vinegar, into a saucepan, add as much water as will help to cover the fish, and then set it over a good fire. When it boils, put in your pieces of salmon, and boil them well; then take the fish out of the pickle, and let it cool; and when it is cold, put it into a barrel, and strew some spice and a bay leaf or two between every piece of fish. When the pickle is quite cold, skim off the fat, pour it over your salmon, and cover it very close.

To pickle Oysters.

TAKE a peck of very large, fresh oysters, open them carefully, and save the liquor in a pan; wash them very clean in it, and then strain it; put it into a saucepan, and when it boils, put in your oysters, with half an ounce of white pepper, five or six blades of mace, and a few cloves. Let them boil till the oysters begin to shrivel up; then take them out, put them into a pan, and cover it close, while the spice and liquor boil a quarter of an hour longer; then add to it three quarters of a pint of white wine vinegar and some salt, and let it stand till it is cold; then put the oysters into a stone jar, and pour the pickle over them; cover the top of the jar with a bladder, and a leather over that, tie it down close, and keep them as much from the air as you can, to keep their colour.

To pickle Mackarel, called Caveach.

TAKE six large mackarel, clean them, and cut each mackarel into five or six pieces. Then take three large nutmegs, beat them fine, and add to it an ounce of beaten pepper, a little mace, and a handful of salt; mix these well together, and make a hole or two in each piece of fish, and put in some of the seasoning; then rub some of it all over them, and fry them brown in oil; let them stand till they are cold, then put them into vinegar, and cover them with oil. They will keep, well covered, a great while, and are very good eating.

To pickle Sturgeon.

CUT the head and tail off of your sturgeon, split it down the back, and cut it into as many pieces as you please; rub over them some bay and common salt, and let it lie twenty-four hours; then tie it up very tight, and boil it in salt and water till it is tender; then take it out, and sprinkle over it a little salt. Take the head and split it in two, and tie it up tight; the head must be boiled by itself, and not so much as you did the rest, but salted after the same manner. Make a pickle for your sturgeon thus: Take a gallon of water, and make it into a strong brine; add to it a gallon of vinegar, and the same quantity of stale beer; let it all boil together, with some spices. Lay your fish into a barrel, and when the pickle is cold, pour it in, and keep it close covered.

To pickle Mussels.

WASH some fresh mussels very clean, and put them in a pot over the fire till they open; then take them out of their shells, pick them clean, and set them to cook. Then strain the liquor that came from them, and add to it some whole pepper, ginger, sliced thin, a little mace, some vinegar, and a gill of white wine; set it over the fire, and when it is hot, put in the mussels, and let them stew a little; then pour out the pickle from them, and when both are cold, put them into a stone jar, and tie it down close.

N. B. Cockles are to be pickled in the same manner.

To pickle Smelts.

GUT and wash your smelts very clean, then lay them in a pan in rows, and put pepper, nutmeg, cloves, mace, and salt, between every layer of fish, and four or five bay-leaves, powdered cochineal, and salt-petre, beat and mixed with the spice; then boil as much red

wine vinegar as will cover them, and put to them when it is cold.

To dress a real Turtle.

CUT the head off close to the shell, and set it on that part, that all the blood may run away; lay your fish upon the back shell, which is called the callapash, and cut off the callapee, which is the belly, or under shell, and put it into water; then cut off the fins, scale and wash them clean with the head; then chop out the bones from the shoulder and hinder parts, and put them into water with your callapash. Having taken the guts clean out, scald them, and with a sharp knife cut them open, and clean them well.

Then take your callapee, and trim it neatly; cut little holes in the thick flesh with the point of your knife, and lay it into a dish; pour over it some Madeira, and let it soak well; season it with a little Cayenne pepper, a little salt, some eschalot and parsley, chopped fine, and strewed upon it. In the same manner prepare the callapash; first cutting off the shell to the screease on the other side of the edge, and put a rim of paste round the shell. Put the head and fins into a stewpan, pour in some Madeira, a ladle of broth, a small bunch of onions, a little Cayenne pepper, some sweet herbs, a little salt, and some eschalots, and stew them till they are tender.

Make your soup for it thus: Cut all the flesh from the bones into small pieces, and to a pound of meat, put a quart of water, and to five or six quarts, a pint of Madeira; tie up, in a piece of muslin, a carrot, cut into slices, four onions, a leek, some herbs and parsley, and a little Cayenne pepper; put it in, and let it boil with the meat: add a little salt, and let it simmer about an hour and a quarter; then take out the muslin with the ingredients in it, and when the soup goes to table, send it up in a tureen, and the meat in it. When this is ready, take the guts, cut them into pieces about two inches long, and put them into a stewpan with as much of the soup as will cover them; add a bunch of herbs,

herbs, an onion or two, a couple of eschafots, some mace, and a little salt; stew all till it is tender, then strain the soup, put it into the stewpan again, thicken it with a piece of butter in flour, and add the juice of an orange. Cut the side-shells into pieces, and blanch them so, that you may take the gristles, or jelly part, out whole, and stew them in the same manner as you did the head and fins.

S E C T. XIV.

Of BOILING.

THE following directions are necessary to be observed, in order to have your meat nicely boiled. The first thing to be guarded against, is the using of vessels that are not well tinned, the bad effects of which have been too often experienced; and likewise, of not keeping them perfectly clean. Secondly, let the pot which you boil your meat in, be big enough to hold as much water as will cover the meat, and mind to watch the scum, which will always rise, and skim it off clean; the oftener this is done the better, for it prevents your meat from looking black and dirty. And, thirdly, if your meat be salt, put it into the water cold; if it be fresh, put it into the water boiling; and allow a quarter of an hour to every pound of meat.

To boil a Rump of Beef.

LET your rump of beef lay in salt about a week, and mind to turn it every day. This done, take it out of the pickle, and wash it; then put it into the pot, and turn the thick end to the bottom. When it is enough, serve it up with cabbage, carrots, and mustard.

To boil a Buttock of Beef.

RUB the salt well into the meat, and let it lay for ten days, or a fortnight; boil it in a great deal of water, and let your fire burn well under it, that it may keep

keep boiling till it is enough; then serve it up with the same sauce as directed for the rump.

To boil Brisket, and Flank Beef.

A WEEK will be long enough to let the meat lay in salt, boil it till it is quite tender, and serve it up with carrots and favoys.

To boil a Leg of Mutton.

THIS joint requires a great deal of water to boil it in, to prevent it from turning black. When it is nicely done, send it to table with buttered turnips and caper sauce.

A neck and loin of mutton is to be dressed and served up in the same manner.

To boil a Neck or Loin of Veal.

VEAL requires to be sufficiently boiled in a large vessel, and a great deal of water; the pot must be carefully scummed, and kept boiling till the meat is quite done; then serve it up with bacon, greens, and melted butter.

To boil a Calf's Head.

PICK and wash the head very clean; then put it into a large pan of water, and let it soak for an hour before it is put into the pot. Tie the brains up in a piece of clean rag, and put them into the pot at the same time with the head, and be careful to keep the pot free from scum. When it is enough, which you will find by the flesh being tender towards the neck, take it up, and strew over some crumbs of bread, and brown it up before the fire. Serve it up with bacon, greens, and melted butter, together with the brains mashed and beat up with a little butter, some sage, chopped small, and a little salt; put this in a plate, slit the tongue, and lay it upon them.

To dress a Hind-quarter of Lamb.

TAKE care that the leg is boiled very white, which depends upon the Cook keeping her pot well scummed; cut the loin into steaks, sprinkle over them some crumbs of bread, and fry them nice and brown. When the leg is enough, lay it into a dish, and the loin round it; serve it up with stewed spinach and melted butter.

To dress a Lamb's Head.

BOIL the head and pluck tender. This done, take it up, and strew over the head some crumbs of bread, some sweet herbs rubbed very fine, and a little pepper, salt, and nutmeg; then lay it in a dish, and put it before a good fire to brown. While this is doing, take half the liver, the lights, the heart and tongue, chop them very small, and dredge over it some flour; then put it into a saucepan with a little water, a piece of butter well rolled in flour, and a little pepper and salt; simmer all together till it is quite hot, and then add a spoonful of vinegar; cut the other half of the liver into thin slices with some bacon, and broil it. When it is all ready, put the head into the middle of the dish, pour in the mince-meat, lay the broiled round the dish, and serve it up.

To boil a Leg of Pork.

LET the pork lie in salt for a week or ten days, put it into the pot without watering of it, boil it sufficiently, and take care that the fire does not slacken while it is dressing. Send it to table with pease-pudding, melted butter, mustard, and buttered turnips.

A spring of pork may be dressed in the same manner.

To boil Pickled Pork.

WASH and scrape your pork very clean; put it into a pot with the water cold, and set it over a good fire; let

let it boil till the rind be tender. If it is taken up before it is enough, it is very disagreeable; and if boiled too long, it loses all its flavour. Serve it up with boiled greens and melted butter.

To boil a Tongue.

IF the tongue which you have to boil is dried, you must put it into warm water, and let it soak for ten or twelve hours; but if just taken out of the pickle, it is not to be soaked at all. Either way it is to be put into the pot, with the water cold, over a good fire, scum the pot frequently while it is doing, and take care that it keeps boiling. If it is not a very large tongue, it will be boiled in two hours and a half.

To boil a Ham.

PUT your ham into a tub of water, and let it soak for a day and night; then take it out, and put it into a copper with the water cold, and boil with it a whisp of hay, which gives it a fine flavour; keep a good fire under it, and scum it well all the time. A middling-sized ham will be enough in two hours and a half.

To boil a Haunch of Venison.

CHUSE for this purpose a haunch of doe venison, and let it lie for a week in salt; then flour a cloth well, and boil your meat in it; for every pound allow a quarter of an hour. When it is enough, serve it up with colliflowers, or some fine white cabbage, and melted butter.

N. B. A neck is to be dressed in the same manner.

To boil Tripe.

CHUSE a piece of the best double tripe, and put it into a saucepan with some milk and water, luke warm; cut an onion in half, and boil with it; set it over a slow fire, and let it boil till it is tender; then put it into a deep

deep dish with some of the liquor, and serve it up with onion sauce, mustard, and melted butter.

To boil a Rump of Beef.

SHRED fine a handful of sweet herbs, and mix with it some common salt and pepper; add to this a small quantity of salt-petre, rub the beef very well with this, and let it lie for four days. When this is done, put it into a pot with a large quantity of water, and put in with it a bunch of carrots, split, three or four onions, cut in quarters, a bundle of sweet herbs, four or five bay-leaves, a handful of parsley, and a little salt; boil it well, and scum it frequently. When it is enough, take it out, lay it on a dish, and strew over it some fresh parsley.

To boil a Leg of Mutton à-la-royal.

CHUSE for this purpose a fine leg of mutton, cut off the shank-end, and take off the skin; then lard the mutton with bacon, rolled in spices and sweet herbs. Cut off the finest end of a knuckle of veal, lard it well with bacon, and strew over it some pepper and salt.

Set on a large stewpan with some lard, make it boiling hot, then put in the two pieces of meat, and turn them two or three times, that they may be nicely browned. This done, put them into a pot, and pour in a sufficient quantity of strong broth to cover them; boil with them a bunch of sweet herbs, an onion, cut in pieces, and a little whole pepper; cover the pot close down, and set it over a slow fire.

While the meat is boiling, make a sauce for it in the following manner: Set on a saucepan with some rich veal gravy, put in some truffles and morels, and let them stew very well; add to this a glass of red port, and three spoonfuls of catchup. When the meat is done enough take it up, lay the leg of mutton in the middle of the dish, cut the veal into slices, and lay round

it; pour the sauce hot upon it, and send it to table, garnished with sliced lemon.

To boil a Fillet of Veal, larded.

LET your veal be very fine, but not too large; lard it well with bacon, and let in here and there among the bacon a piece of lemon-peel: put the veal into a pot, and boil with it a fine piece of bacon. When they are enough, lay the veal in the middle of the dish, cut the bacon into slices, and lay round it: Have ready a large quantity of fried parsley, made crisp, and strew it over the whole. Serve it up with a green sauce, made in this manner: Pound, in a marble mortar, a handful of fresh sorrel, and half that quantity of fresh leaves of wheat; put them into a coarse cloth, and squeeze out the juice; put this into a saucepan, and add to it some butter, melted very thick, some sugar, and the juice of a lemon. Pour this, hot, into some cups, and send it up with the meat.

To boil Rabbits with Onions.

LET your rabbits have plenty of water to boil in, and be sure to skim it often; they will take about half an hour's boiling. When they are enough, lay them in a dish, and cover them entirely with onion sauce.

S E C T. XV.

OF BOILING POULTRY.

THE rules for boiling of poultry are, to put them into a pot with a large quantity of water, and when there rises any scum, to take it carefully off; to have your fire very clear and good, that there may be no ashes or smoak stirred up; for it is much better to boil your fowls without tying them up in a cloth, as it is very apt to give them a disagreeable taste. A large-sized turkey will take an hour and a half's boiling; a fine fowl half an hour; and a middling-sized chicken will be done in twenty

twenty minutes. An hour will boil a fine goose, a duck will take half an hour, and a pigeon a quarter of an hour; a fine pheasant will take twenty minutes, woodcocks and snipes will be enough in fifteen minutes.

To boil a Turkey, or Fowl.

LET the pot be very clean, and put them in with the water boiling; take care that the fire burns brisk enough to keep it boiling. When they are enough, serve them up with oyster-sauce, or plain melted butter, with parsley shred fine; garnish your dish with slices of lemon.

To boil a Goose.

CHUSE a plump, well-fed goose, set on a large pot full of water, and throw in a little salt and a handful of parsley; put in the goose, and scum the pot frequently. While it is doing, take the hearts of three fine cabbages, and boil them; when they are enough, take them up, and set them to drain; then put them into a stewpan with a piece of butter, and let them stew for a few minutes. When your goose is done enough, take it up, put it in a hot dish, and send it to table with the cabbage.

To boil Pigeons with Artichokes.

SET on to boil, in separate saucepans, six pigeons and six artichokes. While they are doing, make a nice raggout of sweet breads with some fresh mushrooms. When the artichokes are enough, take out the bottoms, and lay them in a dish; upon each of these lay a pigeon, and dust over them a little pepper; then squeeze over them half a Seville orange. When this is done, pour over them the raggout; garnish the dish with the finest of the artichoke-leaves, and serve it up.

To boil Pheasants.

LET them have a large quantity of water to boil in, and take care that they are not done too much. Make a sauce

a sauce for them with a bunch of cellery, stewed till it is quite tender, then add to it a piece of butter, rolled in flour, and three or four spoonfuls of cream. When they are enough, take them up, pour the sauce all over them, and garnish the dish with lemon.

To boil Snipes.

TAKE the guts of your snipes out clean, and put them into a saucepan with some strong beef gravy, and cover them close. In the mean time, cut the guts and liver very small, put them into a saucepan, add a blade or two of mace, and pour upon them a small quantity of the gravy your snipes are boiled in. When they have stewed for some time, put to them a glass of red wine, some crumbs of bread, grated fine, and a lump of butter, rolled in flour: set it over the fire, and shake it often till the butter is thoroughly melted. When the snipes are enough, take them up, lay them in a dish, and pour this sauce over them.

N. B. Woodcocks, dressed in the same manner, are very good.

To boil a Turkey with Oyster Sauce.

CHUSE a fine, well-grown young turkey, and let it be trussed for boiling. Then make a stuffing for it in this manner: Take about fourteen or fifteen fine oysters, the yolks of four hard eggs, two anchovies, a small onion, a little thyme, and winter-savory; chop these together very fine, add to this a little grated bread, and twice as much beef suet; dust over it a little pepper and salt, and mix them all well together with the yolk of a raw egg. When this is ready, raise up the skin on the breast of the turkey, and put in this stuffing; then put it into a pot with a large quantity of water, and while it is boiling, make the following sauce for it: Wash some oysters very clean in their own liquor, and then strain it into a saucepan; put in your oysters with a bundle of sweet herbs, an onion, some mace,

mace, a little whole pepper, and a bit of lemon-peel, cut thin; set them over a clear fire, and let them stew very gently. When the oysters are almost enough, take them out, and strain the liquor; add to it half a pint of white wine, and the same quantity of strong gravy. When it has boiled, put in half a pound of butter, mixed with a little flour, and shake the saucepan often till the butter is quite melted; then put in your oysters again, the juice of a lemon, and some parsley, shred fine. When the turkey is enough, put it into a dish, and pour the sauce over it.

N. B. A large fowl, dressed in the same manner, makes a very nice dish.

To boil Chickens the Flemish Way.

SET on a couple of fine chickens to boil, and while they are doing, make the following raggout: Open four dozen of fine oysters, wash them clean, put them into a saucepan with their own liquor, and set them over a clear fire till they boil; then take out the oysters and beads, pour the liquor into a saucepan, and add to it the yolks of four eggs, beat up with a spoonful of white wine; mix with it some parsley, shred fine, a little chopped lemon-peel, and an anchovy. Stew these well together for some time, then put in a large piece of butter, rolled in flour, and when it is quite melted, add the oysters. When the chickens are enough, take them up, lay them in a dish, and cut off the wings and the legs; slice them, and lay them upon the breast; dust on a little pepper and salt, pour over them the raggout, and serve it up.

S E C T. XVI.

Of ROASTING.

THERE is nothing to be more observed in cookery, than cleanliness; and for the first preparation towards roasting, let the spit be very clean, for the doing of which nothing else should be used but sand and water.
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The next thing to be observed is the fire, which should always be proportioned to the things you have to cook: If what you are going to roast be thin and tender, let the fire be little and brisk; but if large and thick, your fire must be sound and good. One rule very necessary to be observed is, that to every pound of meat you should allow a quarter of an hour, excepting it is lamb, and then the size of the joint must be considered; half an hour will dress any joint of it singly, unless the leg, and that being a little thicker, requires three quarters; an hour will be required to a small fore-quarter.

To roast Pork.

GREAT care is required in the roasting of pork, and the Cook must be particularly careful, that it is done enough; otherwise, it is very unwholesome. When you lay your pork down, let it be at a small distance from the fire, and flour it pretty thick; when the flour begins to dry, wipe it clean off with a cloth: If it be a loin, the skin must then be scored cross-wise, to let out the fat, and make the crackling better.

The best method of roasting a leg, is to parboil it first. When you take it out of the pot, let it be skinned, and basted with butter as it roasts; then mix some salt, pepper, nutmeg, and crumbs of bread, to sprinkle over it. Put a little made gravy into the dish, and serve it up.

When you have a griskin or sparerib to roast, baste it either with butter or clean dripping, and strew over it a mixture of crumbs of bread, sage, salt, onion and pepper.

To roast Veal.

THE greatest art in roasting of veal, is to make it look brown. When you roast a fillet, be careful when you first lay it down, not to put it too close to the fire; for if you do, the outside will be burned before the middle of it is hot. The proper ingredients for the stuffing is a small onion, a little thyme, marjoram, and parsley;

parsley; a sprig of savory, a bit of lemon-peel, cut fine, a little nutmeg and pepper, three eggs, and some crumbs of bread; mix all these together with a quarter of a pound of butter. Put your stuffing, thus prepared, into the udder, butter a piece of white paper, and skewer over it.

If it be a shoulder, baste it either with butter or clean dripping; and if you intend to stuff it, use the same materials as directed for the filler.

When you roast a loin, cover the kidney with a piece of white paper, that as little of the fat may be lost as possible. If it be a breast, it must be covered with the caul; and the sweetbread should be fastened with a skewer on the outside. When it is near enough, take the caul off, baste it, and dredge it well with flour.

To roast Mutton.

WHEN you roast mutton, take care that your fire is brisk and fierce. When you roast either a loin or a saddle, which is the two necks together, the top must be papered and well basted all the time it is doing, and sprinkled with a little salt. When it is near enough, the paper must be taken off; then let it be carefully basted, and a little flour sprinkled over, to make it froth.

If it be a breast, remember to take off the skin, before you lay it down, and roast it brownish without paper. A loin is very good, done in the same manner.

To roast Beef.

WHEN you roast ribs of beef, at first putting them down, sprinkle a little salt over them, and then dry and flour it; then take a piece of paper, and butter it. When this is done, fasten the butter side to the meat, where it is to remain till the meat is enough.

To roast a Rump or Sirloin.

LAY them at some distance from the fire, then baste them three or four times with salt and water, and afterwards with butter or clean dripping; then flour them and keep constantly basting them with what drops from the meat. Take a pint of water, three spoonfuls of vinegar, a small piece of horse-radish, and a shalot; add to these two spoonfuls of catchup, and two glasses of claret; baste the beef with this two or three times, then strain it, and serve it up under your meat.

To roast Lamb.

AS all pieces of lamb are small and delicate, the fire must always be little, brisk, and clear; keep your meat papered on the outside, and baste it with butter. Do not use much flour to it, for it clogs up the pores of the meat, and robs it of the finest of its flavour. Observe the same rules with house-lamb.

To roast Venison.

WASH your venison in vinegar and water, and dry it with a cloth; then make a paste of flour and water to cover it with, and over that put a buttered paper; make a brisk fire, lay it down, and baste it with butter. When it is just enough, take the paste and paper off, baste it with butter, and flour it sufficiently to froth it. Serve it up to table with rich gravy and currant jelly.

To roast Mutton like Venison.

TAKE a fat hind-quarter of mutton, and cut part of the loin to the leg, to resemble a haunch of venison; rub it well with salt-petre, hang it in a moist place for three or four days, observing to wipe it two or three times in a day. You must then put it into a clean pan, and having boiled a quarter of an ounce of all-spice in a quart

quart of red wine, pour it boiling-hot over your mutton. If you have a good fire, and your mutton is not very large, it will be ready in an hour and a half. Then serve it up with venison sauce.

N. B. In the winter, you may let your mutton hang six weeks; if you are careful in wiping of it, and if dressed in the manner directed as above, it makes an exceeding fine dish.

To roast a Chine of Mutton the Italian Way.

SHRED some parsley very fine, cut some chives small, and mix this with some white pepper, beaten; then cut some thin slices of the lean of a gammon of bacon, and strew these over on both sides with the seasoning; cut also some thin slices of fat bacon without any seasoning.

These being prepared, take a large fine chine of mutton, raise up the first skin of it, and draw it off all the way, only just at the end; lay the seasoned slices of gammon of bacon upon the mutton, and over them lay the slices of fat bacon; when both are on, draw the skin over, and fasten it on with packthread; then cover the whole with pepper, and roast it carefully. When it is near enough, take off the paper, and strew some crumbs of bread over it; then brown it up, and send it to table with good gravy.

To stuff a Chine of Pork.

SHRED some sage, parsley, and thyme, very fine; mix with this some crumbs of bread, a little pepper, salt and nutmeg, and a shallot cut very fine; then cut to pieces the fat leaf of pork, and mix with the ingredients; add as many yolks of eggs as will make into a paste. You must then raise the skin of the chine, and let in this stuffing; cover it well up, and lay it down to roast. When it is about a quarter done, cut the skin with a sharp knife into slips, and then finish it with a clear and good fire. Serve it up with apple-sauce and mustard.

To roast a Force-leg of Lamb.

SLIT the leg of lamb down on the wrong-side, and take out all the meat as near as you can, without cutting or cracking the outside skin; beat it very small with its weight in good fresh suet; add to it twelve large oysters, an onion, and two anchovies; season it with pepper, salt, mace and nutmeg, and a little thyme and parsley, nicely shred; beat all these together, and mix it up with the yolks of three eggs; fill the skin with this mixture, and sew it up; then rub it over with the yolks of eggs, beaten, spit it, flour it all over, and baste it with butter. An hour will roast it.

Then cut the loin into steaks, season them with pepper, salt and nutmeg, lemon-peel, cut fine, and a few sweet herbs; fry them in butter of a fine brown colour; then pour out all the butter, put in a quarter of a pint of white wine, shake it about, and put in half a pint of good gravy, a quarter of a pint of oysters, and the liquor, some mushrooms, a spoonful of the pickle, a piece of butter rolled in flour, and the yolk of an egg, beat; stir all these together till it is thick, then lay your leg of lamb in the dish, and the loin round it; pour the sauce over it, and garnish with lemon and fried parsley.

To roast a Leg of Mutton à-la-Dauphine.

TAKE off the fat and skin of a fine leg of mutton, and cut away all the flesh about the shank-bone very clean; put it into water, and parboil it; then take it out, let it cool, and lard it very thick with slices of bacon; When this is done, spit it, and wrap it round with paper. At first laying of it down, it must be at some distance from the fire; but towards the end it should be brought nearer, and care must be taken that it is of a good colour. Serve it up to table with a rich gravy.

To force the Inside of a Sirloin of Beef.

SPLIT a fine sirloin of beef, and with a sharp knife carefully lift up the fat of the inside, and take out the meat close to the bone; let this be chopped very fine with a pound of suet; mix these with three quarters of a pound of grated bread, a little thyme, lemon-peel, pepper, salt, and chian, half a nutmeg, grated, and two shallots, chopped fine; add to this half a gill of red wine. Then put this meat, so mixed, in the same place; cover it up carefully with the skin and fat, skewer it with long and slender skewers, cover it with writing-paper, which must not be taken off till the meat is quite done. The best sauce for it is two shallots, shred small, and boiled in a quarter of a pint of red wine; pour it into the dish where the beef is to be laid, and the gravy that runs from the beef, mixing with it, makes an excellent sauce.

N. B. Any other piece of roasting beef may be forced in the same manner.

To roast a Calf's Head.

AFTER the head is nicely washed and picked, take out the brains and tongue. You must then make some forced-meat with veal and suet, well seasoned, and fill up the hole of the head; skewer it, and tie it together upon the spit. When this is done, beat up the brains with a little salt, parsley and sage, finely shred, and the yolks of three eggs. Boil and blanch the tongue, cut it in slices, and fry that and the brains, as also some of the forced-meat, in balls, and thin slices of bacon. The proper sauce for it is good gravy, with oysters, mushrooms, and a glass of white wine thickened.

To stuff a Shoulder of Mutton.

MAKE choice of a fine shoulder of mutton, and stuff it in the following manner: Boil three eggs very

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hard, chop small a quarter of a pound of beef suet, grate to it three ounces of bread, break the yolks of the hard eggs, and mix them well together; add to this twelve large oysters, three anchovies, cut small, half an onion, chopped fine, a little grated nutmeg, pepper and bay-salt, and a few leaves of thyme and winter-savory; mix these all together, and make it into a paste with the yolks of eggs.

Then raise the skin of the mutton in three or four places, and put in this stuffing; fasten the skin well over it again, and lay it down to a moderate fire. When it is enough, serve it up with a sauce made in this manner: Put the liquor of the oysters into a saucepan with a glass of red wine; add to this an anchovy, a small onion, a little nutmeg, and three or four oysters, cut small. Stew all these together, and when done, pour it over your mutton.

To force a Tongue.

BOIL your tongue till it is tender, and let it stand to cool; then cut a hole at the root-end of it, take out some of the meat, and chop it with as much beef suet, a little pepper and salt, some sweet herbs, a little grated nutmeg, and a few apples; mix these ingredients with the yolks of two eggs, and with it stuff your tongue. Mind to cover the end with a piece of buttered paper; and while it roasts, baste it with butter. Serve it up with a sauce in the dish made of strong beef gravy, a little melted butter, the juice of an orange, and a little grated nutmeg, boiled up.

To roast Calf's Liver.

TAKE great care that your liver is a very fine one, lard it thick with small slices of bacon, cover it up with papers, and fasten it carefully to the spit; then lay it at a distance before a good fire. When it is about half done, take off the papers, and last of all, just to finish, bring it very nigh the fire. Serve it up with some rich veal gravy.

To roast a Leg of Mutton with Oyfters.

STICK a nice leg of mutton with cloves, and stuff it; for the doing of which, cut very fine half a pound of mutton suet, mix with it some salt and pepper, the yolks of three or four eggs, boiled hard, and a little grated nutmeg. This done, lay it down to roast; and when it is about half roasted, cut off some small slices from the under-side of the fleshy end. Put these into a small saucepan, and with them a pint of oysters with their liquor; add to this a little bay-salt, a blade or two of mace, and half a pint of boiling water. Stew these till a great part of the liquor is wasted, then put in a piece of butter, rolled in flour, and shake all well together. When your mutton is enough, take it up, and pour this over it.

To roast a Kid.

YOUR kid, for this purpose, must be small and fat; let it be skinned and trussed. Then make a stuffing for the belly of it with crumbs of bread, parsley and sweet herbs, a little pepper and salt, some grated nutmeg, and a large lump of butter; add to this two eggs, and mix them well together. When this is all ready, sew it up in the belly of your kid, and lay it down to roast at a good distance from the fire, observing to cover it all over with pepper, and baste it with clean dripping. When it is near done, take off the paper, and strew some very fine crumbs of bread over it; brown it up, and serve it with a very rich gravy. Garnish your dish with slices of lemon.

To roast a Leg of Pork Wild-Boar Fashion.

TAKE the skin off of a fine leg of pork, and lard it well with bacon. When this is done, prepare a marinade in the following manner: Put into a dish two quarts of vinegar, and two ounces of whole juniper-berries; add to this a few bay-leaves, four large

eniens, and half a clove of garlick. Let these be well stirred together, and lay your pork into it: It must soak twenty-four hours, observing to turn it once in two or three hours. When you have spitted it, sprinkle over it a seasoning made with crumbs of bread, sweet herbs, a little pepper, salt and mace, with a good deal of beaten cinnamon. This done, lay it down to a good fire, and pour the liquor out of the soup-dish into the drippingpan to baste it with. When it is almost done, bring it pretty close to the fire, and brown it. Send it to table with the sauce in basons, and made in this manner: Take a pint of red Port wine, a stick of cinnamon, and two bay-leaves; put this into a saucepan, and let it boil up once. You must then strain it off, and add sugar enough to make it palatable.

To roast a Calf's Udder with Collops

LET your collops be cut off of a fillet of veal, then fill the udder with rich force-meat, tie it round, and roast it; lay the udder in the middle of the dish, and the collops, which you must have ready by the same time, round it. Serve it up with gravy and butter.

To roast a Calf's Tongue.

PUT your tongue into a stewpan with some gravy, and set it to stew over a slow fire. When it is three parts done, take it up, peel it, and lard it well with bacon. Then lay it down to roast, and when it is of a fine colour, you may take it up. Thicken up some of the gravy for sauce.

N. B. Several tongues may be done at the same time, by running skewers through them, and fastening them to the spit.

To roast a Tongue and Udder.

AS these two dishes are to be roasted exactly alike, one direction will serve for them both. The method is this: Take either the tongue or udder, and parboil it; then

then stick ten or a dozen whole cloves in it, lay it down to roast before a clear, brisk fire, and baste it with butter. When it is enough, send it to table with some gravy and sweet sauce.

To roast a Saddle of Mutton the French Way.

CHUSE a fine fat saddle, raise the skin, and roll it up as far as you can, without breaking it any where; then chop small some sweet herbs, an onion and parsley, a little bay-salt, pepper, mace, and nutmeg; mix these well together. Then cut into very thin slices a quarter of a pound of the lean part of a good ham, and strew with this mixture. Let the meat be just warmed at the fire, then lay on these ingredients, and draw the skin over them; cover the whole with some paper, well buttered, and lay it down to a good fire. When it is enough, take off the paper, and strew upon the meat some grated bread; brown it up, and send it to table with a good gravy.

To roast a Neck of Mutton with Gravy.

TAKE a fine neck of mutton, draw it with parsley, and then spit it. When it is near done, dredge it well with some crumbs of bread, a little nutmeg, pepper, and salt. While it is roasting, make some rich veal gravy, and when the mutton is enough, lay it in a hot dish, squeeze over it a Seville orange, then thicken up the gravy, pour it into the dish, and serve it up.

To roast a Leg of Mutton à-la-Bourgeois.

CHUSE a nice leg of mutton, and let it hang a fortnight, or longer, if the season will permit of it. You must then cut it all the way down, and take out the bone. When this is done, flat it by a few blows of a cleaver, and take the skin quite off; then lard it very thick with bacon, and strew over it a seasoning made of crumbs of bread, some sweet herbs, a little pepper,

salt, mace, and nutmeg; sprinkle some of this mixture over the inside. Then cut a large slice of bacon, and lay into the hollow that was made by taking out the bone; wrap it up in paper, and lay it down to roast. When it is near done, take off the paper, and brown it up. Send it to table with some made gravy.

To roast Venison the Italian Way.

PUT into a large, deep dish, some vinegar, sweet herbs, and spices, with three or four bay-leaves; then lay your venison that is to be roasted upon a gridiron, placed high over a very strong and clear fire, turn it till it is well blanched, and then put it into the dish with the liquor. When it is cold, take it out, and lard it well with bacon; and after you have done that, cut some large thin slices of fat bacon, and lay over it; then cover the whole with paper. Spit it, and lay it down to roast before a clear fire, and baste it with the liquor out of the dish. When it is done, serve it up with a rich gravy and currant sauce.

To roast a Ham.

TAKE off the skin quite clean, and lay your ham in luke-warm water for three or four hours; then put it into a clean dish, pour over it a bottle of Madeira, and let it soak for ten or twelve hours. When you have spitted it, cover the fat side with paper, and pour the remainder of the wine out of the dish into the drippingpan to baste it with; and, when roasted enough, take off the paper, sprinkle over it some grated bread, a little parsley, chopped very fine, with some nutmeg; then make the fire brisk, and brown it up. Garnish your dish with raspings of bread.

N. B. A gammon of bacon, dressed in the same manner, eats very well.

To roast a Pig.

THE first preparation towards roasting of a pig, is making the stuffing, which is to be done in the following manner: Grate some crumbs of bread very fine, add to this some sage and parsley, chopped well, a little pepper and salt, and a lump of butter; mix these well together, and sew it up in the belly of the pig. This done, spit it, flour it very thick, and lay it down to roast; take care that both ends of the fire burn clear, and if it should be too fierce in the middle, you must make use of a pig-iron. When it is almost enough, take a piece of butter, put it into a coarse cloth, and rub the pig all over with it: The crackling will, by this means, be quite crisp, and you may then take it from the fire; but before it is taken from the spit, cut off the head, then lay the body into a dish; after that, cut off the ears, divide the under-jaw in two, and place them round the rim of the dish. Put the brains into the gravy, and serve it up. The best way of judging when a pig is enough, is by the eyes dropping out, and the crackling growing hard.

To roast a Pig the Spanish Way.

TAKE the liver out of the pig, and chop it very fine; then take two anchovies, wash and bone them; add to these two morels, four truffles, half a dozen small mushrooms, a table-spoonful of capers, half a clove of garlick, some leaves of thyme, and sweet-majoram; mince these, and mix them all well with the liver. Put this, with two small onions, stuck full of cloves, and a lump of butter, broke into little pieces, into the belly of the pig, and sew it up. When this is done, spit it, and lay it down to a clear fire; then baste it with some of the best sallad oil, for the doing of which, make use of a large goose feather, dipping the small end of it into the oil, and drawing it frequently over the pig. This will make the crackling very crisp, and prevent it from blistering. When it is enough, take it up,

and open the belly ; then take out some of the stuffing, mix this with a little melted butter and some of the pig's gravy, and serve it up.

To roast a Hare.

WASH your hare very clean, then take some crumbs of bread, a little parsley and thyme, shred fine, and a little pepper and salt ; mix these well with a quarter of a pound of butter, put this into the belly of the hare, and sew it up. Then spit it, and lay it down to roast at some distance from the fire, baste it with milk, and when it is almost enough, dredge it with flour, and froth it up. If your hare is not very large, it will be roasted in an hour and a half.

To roast a Hare the Hugonian Way.

WHEN you have taken the skin off, which you must be very careful not to tear, wipe the inside of it very clean with a cloth ; then wash the hare till it is quite free from blood, and wipe it dry. When this is done, make a pudding for it in this manner : Grate some crumbs of bread very fine, then take the liver, without its being boiled, and instead of chopping it, which is the common method, take a knife and scrape it, by which means you will draw out all the strings ; add to this a handful of parsley with a little thyme, well chopped, some pepper, salt, and nutmeg ; mix all these well with a quarter of a pound of butter, and sew it up in the belly of the hare : When you have skewered it up, take the skin, and butter the inside of it well ; cover the hare with it, and lay it down to roast. When it is almost enough, take off the skin, and wipe the hare well with a cloth ; then baste it with butter, and dredge it with a little flour. Serve it up to table with a strong gravy and melted butter. A hare, roasted after this method, will take twenty minutes longer than when it is done the common way.

To roast Rabbits.

MAKE a stuffing for them of crumbs of bread, some parsley, chopped fine, a little pepper, salt and nutmeg, with a lump of butter; mix these well together, and sew it up in the belly of the rabbits; then lay them down to roast, and butter a piece of paper to put over them. When they are just enough, take off the paper, and froth them up; boil the livers, likewise some parsley, chop them very fine, and put them into separate sauceboats with melted butter. If your rabbits are young, twenty minutes will roast them.

To roast a Brace of Leverets.

SKIN and gut a couple of leverets, rub them all over with their own blood, and lard them with bacon; spit them together, and when they are enough, brown them up. Send them to table with gravy and melted butter.

S E C T. XVII.

Of ROASTING POULTRY.

BE careful, when you have poultry to roast, that your fire is brisk and clear, for on this alone depends their looking beautiful, and having their true flavour; whereas, if your fire is poor and dead, your fowl will be pallid and ill tasted.

The necessary rules to be observed with regard to the time that it will take to Roast the several kinds of poultry, are as follow: A turkey, of the largest size, will take an hour and a quarter, and a middling one an hour; a goose, not very large, takes an hour, and a green-goose is roasted in little more than half an hour; a large fowl, or capon, requires three quarters of an hour; a young cock, or middling fowl, half an hour; and a chicken, twenty-five minutes. The same time must be observed for tame ducks. A wild duck will

be roasted, if not very large, in a quarter of an hour; widgeon, teal, pigeons and larks, will be roasted in the same time; woodcocks, snipes and partridges, require twenty minutes.

To roast a Turkey.

MAKE a stuffing for it in the following manner: Take about a quarter of a pound of nice lean veal, and pound it very fine; then chop small some sweet herbs and one onion; add to this a nutmeg, grated, a little mace, pepper and salt; mix these well together with half a pound of butter. Then fill the crop with this, or if better liked, with sausage-meat, butter a piece of paper, and put it over the breast; lay it down to roast at a distance from the fire, and when it is enough, take the paper off, baste the turkey with butter, and dredge it with a little flour. Send it to table with made gravy in a dish and bread sauce, or onion sauce in a bason.

To roast a Goose.

BEFORE you spit it, take a small onion and some sage, chop them very fine, then grate some crumbs of bread, and add to this a little pepper and salt; mix these well together with a bit of butter, and put them into the belly of the goose. When this is done, lay it down to roast; then take a piece of white paper, set it on the fire, and finge the goose all over; baste it with butter, and when it is enough, dredge it with a little flour just to make it froth. Serve it up with gravy and apple-sauce.

To roast a Pigeon.

TAKE some parsley, and chop it very small; add to this a little pepper and salt; mix these, and roll them up with about half an ounce of butter, and put it into the belly of the pigeon; then tie up both ends close. Put it upon a small spit, and lay it down to

roast

roast before a clear fire; baste it with butter, and when it is enough, serve it up with melted butter in the dish.

To roast Woodcocks and Snipes.

SPIT your birds without drawing them, and bake a toast very brown to lay under them; baste them with butter, and when the toast drops, be careful to let it come upon the roast. When they are done, lay the toast in the dish, and place the woodcocks upon it. Send them to table with a rich gravy.

To roast Ducks, Widgeons, and Teal.

MAKE a seasoning for them with an onion and a little sage, chopped fine; mix with it a little pepper and salt. When this is ready, put it into your birds, and spit them; baste them with butter, and when they are near enough, dredge them with a little flour to make them froth. Serve them up with good gravy.

To roast a Fowl.

SPIT your fowl, and linge it with some white paper; then lay it down, baste it with butter, dredge it with a little flour, and when it is near done, make your fire burn brisk to froth it up nicely. When it is enough, serve it up with gravy and egg sauce.

To roast a Partridge.

GREAT care is required in roasting of this bird; for if it is done too much, it is good for nothing, and if too little, it is equally bad. When it is first laid down, dredge it with a little flour, and baste it with butter. Let it be nicely frothed when it is ready to send to table, and have some crumbs of bread fried to strew over it; then serve it up with melted butter and gravy in separate sauceboats.

N. B. Larks are to be roasted in the same manner.

To roast a Pheasant.

LARD it with some bacon, and then wrap it up in some white paper, well buttered; spit it, and lay it down to a clear, but not a very violent fire. When it is near enough, take off the paper, and brown it up. The proper sauce for it is a rich gravy.

To roast Ortolans.

PUT your ortolans upon skewers without drawing them; cut some slices of bacon, and lay over them; then tie them to the spit, and when they are near enough, strew them with crumbs of bread, and send them to table with a good gravy.

To roast Quails.

PICK and draw your birds, and put round each a slice of bacon, and over that a vine-leaf; then spit and lay them down at a moderate distance from the fire, baste them with butter, and serve them up with a rich gravy.

To roast a Turkey the Italian Way.

TAKE the liver of your turkey, which must be a very fine one, and chop it very small; add to this some scraped bacon, some parsley, well chopped, a good quantity of mushrooms, and some pepper and salt; mix these well together with a quarter of a pound of butter, and put it into the body of your turkey. This done, spit it, and cut some thin slices of bacon, and put round it; then wrap it up in paper, and lay it down to roast.

While it is roasting, make a sauce for it in this manner: Chop some parsley and a large mushroom very fine; add to this two or three green onions, shred small. When this is done, set on a stewpan with half a pint of Madeira, and when it is hot, put in these ingredients;

gredients ; add two cloves of garlick, whole, the juice of half a lemon, and a little pepper and salt. Let these boil up, and then put in half a pint of rich gravy and two table-spoonfuls of sweet oil ; make it boil for four or five minutes, then take out the garlick, put in a piece of butter, well rolled in flour, and thicken it up. When the turkey is enough, take off the paper, and froth up ; then lay it in a deep dish, and pour in this sauce.

To roast a Turkey with Oysters.

MAKE a stuffing for it in the following manner : Take about two dozen of oysters, and put them into a saucepan with their own liquor ; add to this two or three bay-leaves and a little mace. Let these stew till they are heated quite through, then take off the beards, and chop them. When this is done, cut the liver very fine, and add to it some crumbs of bread, a few mushrooms, and a little salt ; mix these all well together with a piece of butter, and stuff the crop of the turkey with it ; then cut some slices of bacon, and lay over it ; cover it up with some buttered paper, and lay it down to roast. When it is enough, send it to table with oyster sauce and gravy.

To force and roast a Turkey.

MAKE a force-meat for it thus : Cut off the flesh of a large fowl, and mince it very fine ; weigh a pound of bread, and grate it ; add to this half a nutmeg, grated, a little beaten mace, some lemon-peel, chopped very fine, and a little pepper and salt ; mix these well together with a pound of butter, and the yolks of two eggs. When this is ready, take a sharp penknife, and open the back of the turkey all the way down, and take out the bones ; then, with your force-meat, fill up the places where the bones come out, and put the rest into the body. This done, sew up the back, butter some paper, and wrap all over it ; spit it, and lay it down to roast before a very clear fire. When it is ready, serve it up with a rich gravy and onion sauce.

To roast a Green-Goose with Stuffing.

CUT small the liver of the goose, and add to it some bacon, minced fine, some sweet herbs, well chopped, a little nutmeg, grated, a few crumbs of bread, and a little pepper and salt; mix all these together with a little cream, and stuff the body of the goose with it; then spit it, and wrap it round with bacon; lay it down at some distance from the fire, and when it is almost done, strew over it some crumbs of bread, and brown it. The proper sauce for it is very rich gravy.

To roast a Fowl with Garlick.

CHUSE for this purpose a fine large young fowl, and make a stuffing for it in this manner: Chop the liver with some parsley, very fine, add to this some sweet herbs, and pick the leaves from the stalks; mince a clove of garlick very small, then dust on some pepper and salt, bruised, a couple of blades of mace, and grate in half a nutmeg; mix all these with a quarter of a pound of bacon, bruised, and two ounces of butter. When it is thus ready, cram the body of the fowl with it, and tie up both ends; then spit it, and cut some thin slices of bacon and lay over; cover the whole with some paper, well buttered, and lay it down at a good distance from the fire.

While it is roasting, pick a dozen cloves of garlick very clean, and put them into a saucepan with a little water, and let them boil till they are near enough; then take them out, and put them into a stewpan with half a pint of rich veal gravy and a little essence of ham, and let them simmer a good while. When your fowl is quite done, take the paper and bacon off, lay it in a hot dish, and pour in this sauce.

To marinate a Fowl.

TAKE a fine large fowl, raise the skin from the breast-bone with your finger, then take a veal sweet-bread,

bread, and chop it very fine ; cut small about ten or twelve oysters, a few mushrooms, and an anchovy ; add to this a little pepper and nutmeg, and some lemon-peel and thyme, shred fine ; mix these together with the yolk of an egg, and stuff it in between the skin and the flesh, in doing of which, you must be very careful not to break the skin. When this is done, lard the breast of the fowl with bacon, and cover the whole with some paper ; lay it at a distance from the fire, and when it is done, serve it up with a good gravy.

To roast a Chicken the French Way.

CUT a large slice of ham from the prime part, fat and lean together ; lay this on the dresser, beat it with a knife to bruise it, but take care not to break it ; then strew over it some shred parsley, and a small quantity of chives. When this is ready, loosen the skin from the breast of the chicken, and lay in the slice of ham very even between the flesh and skin ; then spit it, and wrap round it some thin slices of bacon ; tie these round with some twine, and lay it down to roast. When it is enough, take off the bacon, and send it to table with a rich gravy.

Chickens roasted with Force-meat.

CHUSE a couple of fine large chickens, and break the breast bone ; then make a force-meat for them in the following manner : Take the crumb of a penny French roll, and boil it in milk ; when done, set it to cool. Then take the flesh of a fowl and of two pigeons, with some slices of fat ham, and chop them well together ; add to this a little thyme, parsley and lemon-peel, shred fine, and a little pepper and salt ; mix all these together with the yolks of three eggs, stuff this into the body of the chickens, spit them, and tie them at both ends ; butter a piece of paper, and lay over their breasts ; then put them down before a clear fire, and when.

when they are enough, take off the paper, and froth them. The proper sauce for them is a very rich gravy.

Pigeons stuffed and roasted.

TAKE the liver, with some fat and lean of ham, mushrooms, truffles, parsley and sweet herbs, and chop them well together; then season it with beaten mace, and a little pepper and salt; mix these well with two eggs, and put it into the belly of the pigeons; spit them, and wrap them up in white paper. When they are enough, take off the paper, baste them with butter, and dredge a little flour over them. Serve them up with a good gravy.

To roast Partridges with Sweet Herbs.

CHUSE a couple of fine partridges; mince the livers; add to this some scraped bacon, pepper, salt, sweet herbs, a blade of mace, shred fine, and a small clove of garlick cut into thin slices; mix these all together, and put some of it into each of your birds. Spit them, wrap them up in slices of bacon, and cover them with paper. When they are enough, take off the paper and bacon, lay them in a dish, and pour over them some rich gravy.

To roast Ortolans a nice Way.

CUT off the claws of your birds, and take out their eyes; then put them upon a skewer, and tie them to the spit. When they are ready to lay down, beat up the yolks of six eggs, put your ortolans down to a brisk fire, and baste them with it; and when they are enough, serve them up with gravy in the dish.

To roast Ruffs and Reifs.

GUT and truss them cross-legged; spit them, and take care they are not roasted too much. When they are done, send them to table with a rich gravy, thickened

thickened with butter, and a toast under them. Garnish the dish with thin slices of lemon and fried crumbs of bread.

S E C T. XVIII.

Of Boiling GREENS, ROOTS, &c.

THE greatest art in dressing of greens is, to have them look green, and to preserve their sweetness. You must, therefore, to accomplish this, observe the following directions :

Make choice of the freshest greens you can get, and pick and wash them very clean ;—set on a large copper saucepan, and when the water boils, put them in, and then make them boil very fast ; watch them, and if any scum rises, take it clean off ; let them boil till they are tender, then take them out, and drain them.

Be sure always to boil them in a large quantity of water, and never to put them into the pot with the meat ; for that not only spoils the colour, but entirely deprives them of their sweetness.

To boil Cabbages.

BEFORE you put your cabbages into the pot, cut them lengthways in two, and if they are large, cut them into four. When the water boils, throw in a little salt, and then put in your cabbages ; boil them till the stalks are tender, then take them out, and put them into a cullender to drain ; lay them nicely into a dish, and send them to table with melted butter in a sauce-boat.

N. B. Brown cole, favoys, and coleworts, are to be boiled in the same manner.

To boil Sprouts.

PICK and wash them very clean ; then put them into a large saucepan of boiling water with a little salt, and
when

when the stalks begin to sink to the bottom, they are enough; then take them out, and drain them.

To boil Potatoes.

TAKE some sound, middling-sized potatoes, and put them into a saucepan with as much cold water as will cover them; set them over a slow fire, and let them boil gently till they are enough, which may be known by the skin's cracking; then drain the water from them, and let them stand a few minutes with the cover on; after this, take them out, and peel them; lay them in a plate, and you may either pour some melted butter over them, or send it up in a sauceboat.

To boil Carrots.

SCRAPE them very clean, and as you do them, put them into a pan of cold water, first cutting off the small ends and the green heads; put them into a saucepan of boiling water, and when they are enough, wipe them with a clean cloth; then slice them into a plate, and pour some melted butter over them. If they are old Sandwich carrots, they will take an hour boiling; if they are young spring-carrots, half an hour; and if large, an hour.

To boil Parsnips.

PREPARE your parsnips in the same manner as directed for carrots, boil them in a large quantity of water, and, to know when they are enough, run a fork into them, and if it goes easily through, they are done. Then take them out, scrape them over again, and wipe them very clean; bruise them very fine, and put them into a saucepan with some milk; set them over a clear fire, and keep stirring of them till they are thoroughly hot; then put in a piece of butter, and when it is all melted, put them into a bason, and serve them up.

To boil Turnips.

PARE your turnips very thick, and, if you chuse it, you may boil them in the pot with your meat. When they are tender, take them out, and squeeze them very dry between two trenchers; put them into a pan, and mash them very fine; dust over them a little pepper and salt, and then put them into a saucepan with a large piece of butter; keep stirring of them till the butter is all melted, and then put them into a bason.

To boil Spinach.

PICK your spinach very clean, then put it into a large pan of water, and wash it; pour that water away, and keep adding of more, till it is quite free from dirt; then put it into a saucepan that will just hold it, strew over it a little salt, and set it over a clear and moderate fire. When it begins to shrink a little, cover the saucepan close, spake it about frequently, and when the liquor that comes from it boils, the spinach is enough; then take it off, pour it into a sieve, and drain it very dry; lay it into a plate, and serve it up with melted butter in a sauceboat.

To boil Colliflowers.

LET your colliflowers be close, and of a beautiful white; take off all the green part, and cut the flower close at the bottom from the stalk; put them into a pan of cold water, and wash them very clean. Set on a saucepan that will hold them without their being cut, and when the water boils, put them in; scum the water clean, and keep it boiling. When the stalks are tender, they are enough; take them up carefully, put them in a cullender to drain, lay them nicely into a dish, and send them to table with melted butter.

To boil Broccoly.

STRIP off all the little branches till you come to that which is the uppermost; then peel off all the outside skin which is upon the stalk and branches, and as you do them, throw them into a pan of cold water; wash them very clean, and put them into a saucepan of boiling water with a little salt; let the broccoly boil till the stalks are tender, and serve it up with melted butter in a sauceboat.

N. B. White broccoly is to be dressed in the same manner.

To boil Asparagus.

SCRAPE all the stalks till they look white, throw them into a pan of cold water, and when they are all cleaned, tie them up in little bundles; then cut off the stalks even, leaving only as much as will serve to take them up by. Have ready a large saucepan full of water, and when it boils, put in the grass with a little salt; take care not to boil them too much. When the stalks are tender, they are enough.

While they are boiling, cut the round of a three-penny loaf about half an inch thick, toast it brown on both sides, and dip it lightly in the water the asparagus was boiled in; lay it in the middle of a dish, and pour over it some melted butter; then lay in the asparagus upon the toast all round, with the ends of the stalks towards the edge of the dish, and send it to table with melted butter in a sauceboat; but pour no butter over the grass.

To boil French Beans.

CUT off the stalk-end, then string them, and cut them lengthways in two, and then across; put them into a pan with some cold water and a little salt. Set on a large saucepan almost full of water, and when it boils, put in your beans; when they have boiled a little while, take one out, and taste it; and if it is tender, they are enough;

enough; pour them into a cullender, and let them drain. Lay them in a dish, and send them to table with melted butter in a sauceboat.

To boil Artichokes.

IT is a method with some people to cut off the stalks, which is very wrong, as it always leaves the bottom full of strings; the best way is to wring them off, by which means you pull out all the strings. Put the artichokes into a saucepan with the water cold, and turn the tops downwards, that the sand and dust may boil out. They will take an hour and a half's boiling after the water boils; but the most certain way to know when they are done, is by pulling out one of the leaves, and if it comes out easy, you may depend on it that they are enough. Lay them into a dish, and send up some melted butter in cups.

To boil Pease.

WHEN you have shelled your pease, put them into a large saucepan of boiling water, with a little salt and a few sprigs of green mint, and take care that the pease are not over boiled; but as soon as they taste soft, pour them into a sieve to drain. Then put them into a saucepan with a lump of butter and a little salt, set them over the fire, and keep stirring of them till the butter is all melted; or, if better liked, you may serve them up in a dish dry by themselves, and send up the butter in a sauceboat. Chop the mint fine that was boiled with them, and lay it in little heaps round the dish.

To boil Beans.

SHELL your beans, and put them into the water boiling, with a small bunch of parsley and a little salt; boil them till they are tender, and then put them into a cullender to drain; take the parsley, and chop it fine, put a little of it into some melted butter, and lay the rest round the rim of the dish.

To

To stew Cucumbers.

PARE six large cucumbers, and cut them into slices, not too thin; put them into a saucepan with a small onion and some salt; let them stew in their own liquor a little, then take out the onion, and drain away the liquor as dry as you can; add to them one anchovy, two or three blades of mace, a quarter of a pint of rich gravy, and a gill of red wine. When the anchovy is dissolved, put in a piece of butter rolled in flour, stir it about till the butter is all melted, and then pour them into a deep dish.

To stew Red Cabbage.

CUT a fine red cabbage into thin slices, cross-ways; then wash them very clean, and put them into a saucepan that will just hold it, with a little water at the bottom; set it over a clear fire, and stir it frequently; let it stew gently till it is quite soft, then put in four spoonfuls of vinegar, a large lump of butter, and some pepper and salt; stew it a few minutes longer, and then put it in a dish. Have ready some sausages, nicely fried, and lay them upon the cabbage.

To stew Cellery.

SET on a saucepan with some water, pick and wash a bunch of cellery very clean, and boil it; when it begins to be tender, put it into a sieve, and let it drain; then shred the cellery very fine, and put it into a saucepan with half a pint of good gravy, a little salt, some grated nutmeg, and a little ginger. Let it stew till it is thoroughly done, then add a little vinegar, and a piece of butter rolled in flour; stir it, and when the butter is melted, pour it all into a dish, and serve it up.

To fry Artichokes.

TAKE six artichoke bottoms, take out the chokes, and cut the bottoms into slices; wash them very clean, then

then put them into a saucepan, and boil them a few minutes, that they may blanch. Beat up the yolks of some eggs, and dip the slices of artichokes into it; then flour them pretty thick, and fry them in hog's lard of a fine brown. Lay them in a dish, and serve them up with melted butter in a sauceboat.

To fry Mushrooms.

TAKE some middling-sized mushrooms, pick and skin them very clean, put them into a stewpan with a few corns of whole pepper and some veal gravy, set them over a clear fire, and stew them a few minutes; then take them out of the gravy, and drain them very dry; sprinkle over them a little pepper and salt, then dredge on some flour, and fry them in butter till they are enough; pour the gravy they were stewed in into a sauceboat, and serve them up.

To fry Potatoes.

TAKE some fine sound potatoes, wash and wipe them very clean, but do not pare them; cut them into slices, and fry them in butter till they are brown; lay them in a plate, and pour over them some melted butter.

To fry Beet-root.

TAKE some fine large beet-roots, put them into a pan, and send them to an oven to be baked. When they come home, take them out, and peel them; cut them longways into pieces of half an inch thick, and make a batter for them in this manner:

Take the yolks of six eggs, and three of the whites; beat these very fine; then put in four cloves, bruised, a little grated nutmeg, some pepper and salt, a quarter of a pint of mountain, and the same quantity of cream; beat these all up together, and then put in, by degrees, as much flour as will make it into a batter. Dip the pieces of beet-root into this batter, and strew over them

some crumbs of bread, and some parsley, chopped fine ; fry them in butter, and when they are enough, lay them into a dish, and squeeze over them some juice of a Seville orange, and serve them up.

To fricassey Artichoke-bottoms.

TAKE a quantity of dried artichoke-bottoms, and lay them in water four hours, shifting the water three or four times ; then take them out, and lay them on the bottom of a sieve to drain. Put into a saucepan a sufficient quantity of cream, and a piece of fresh butter ; set this over a clear fire, and stir it one way till the butter is all melted, then put in the artichokes, and when they are hot, serve them up.

An Onion and Potatoe Pie.

TAKE a pound of good potatoes, a pound of onions, and a pound of apples ; pare, peel, and cut them into slices ; then boil a dozen of eggs till they are hard, and chop them fine. Make a good crust, and cover a dish with it ; break a quarter of a pound of butter into small pieces, and strew over the crust ; then make a seasoning with an ounce of mace, beaten fine, a nutmeg, grated, a tea-spoonful of beaten pepper, and three tea-spoonfuls of salt ; mix all these together, and strew some of it over the bottom of the dish. When this is all ready, put in a layer of potatoes, over them some onions, then apples, and after them a layer of eggs ; dust in some seasoning as every parcel is put in, and so proceed till the dish is quite full. When all is in, spread over the upper layer some butter, and pour in a quarter of a pint of water ; then put on the cover, and send it to the oven. It will take an hour and a half's baking.

An Artichoke Pie.

TAKE twelve small artichokes, and boil them ; then take the bottoms from the leaves and the choke, and

and cut the stems clean off. Cover a dish all over with a good crust, and break in a quarter of a pound of butter; then lay in as many of the artichoke-bottoms as will cover the bottom of the dish, and strew over them some pepper, salt, and a little beaten mace; then put another layer of the bottoms upon these, and dust over them some of the same spice and seasoning; break a quarter of a pound of butter into small pieces, and lay over them; pour in a quarter of a pint of water, in which have been boiled half an ounce of truffles and the same quantity of morels, which must be shred very fine, and strewed over the butter. Boil a dozen eggs very hard, take the yolks clean out, and lay them regularly in the pie; pour in a quarter of a pint of white port, and then put on the lid. Bake it till the crust is enough, and no longer.

A Potatoe Pie.

TAKE two pounds of Spanish potatoes, and boil them till tender; then peel them, and slice them the long way; lay them in the dish, and take the marrow of four large bones; pick it out of the bones in large pieces, and lay it upon the potatoes; put in two ounces of preserved barberries, as much citron and orange-peel, six slices of lemon dipped in sugar, cut off the rind, and put in a quarter of a pint of sack. Cover it with puff-paste, and when the crust is baked, it is enough; then cut off the lid, that it may cool a little, and make a caudle of half a pint of sack, half a pound of butter, the yolks of four eggs, and a quarter of an ounce of beaten cinnamon; take care it does not turn. Make your caudle very sweet, and pour it into the pie.

A Potatoe Pudding.

BOIL two pounds of white potatoes, peel them, and put them into a marble mortar; beat them to a mash, then melt half a pound of butter, pour it in by degrees to the potatoes, and beat up the yolks of eight eggs and

three whites ; stir them in, and add a pound of white sugar, beat fine, a gill of mountain, a little grated nutmeg, and half a pint of cream ; stir it all well together. Put some puff-paste round the edge of a dish, and pour in the pudding ; cut some thin slices of candied orange-peel, and strew over the top ; send it to the oven, and let it be baked of a fine light brown.

S E C T. XIX.

Of STEWS.

To stew a Rump of Beef.

CUT off the tail end of a fat rump of beef, and stuff the other end with some parsley and sweet herbs, shred fine, a little beaten mace, and some pepper and salt. When this is done, put it into a stewpan with three quarts of water, a bunch of sweet herbs, an onion cut in quarters, a little mace, and some whole pepper ; cover it close, and set it over a slow fire ; turn the beef often while it is doing, and let it stew five hours. When it is enough, take it out, and thicken the gravy in which it was stewed with a piece of butter, rolled in flour, and season it with salt. Put the beef into a dish, and pour this gravy over it.

N. B. An ox's cheek, stewed after this method, makes a very good dish.

To stew a Fillet of Beef.

TAKE part of the inside of a sirloin of beef, and lay over it some thin slices of fat bacon ; then roll it in paper, and lay it down before a clear fire to roast. When it is almost enough, take it up, and cut it into thin slices. Have ready six large cucumbers, peeled and chopped small ; put these into a stewpan with the beef, and add to them a little pepper and salt, and a lump of butter ; let them stew about twenty minutes, then drain off the butter, and dust over them a little flour ; add to them half a pint of gravy, and let them
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stew till they are thick. Dish them up nicely, and send it to table.

To stew a Brisket of Beef.

TAKE a nice piece of the thin part of a brisket of beef, take off the under skin, take out the bones, and score the skin at top; then make a seasoning for it with pepper, mace, nutmeg, and salt; rub your beef well with this all over, and let it lay all night. Make some broth with the bones, put the beef into a stewpan, and pour in the broth with as much water as will cover it; add to it a bunch of sweet herbs and an onion. Set it over a slow fire, and let it stew till it is quite tender. When it is enough, take it out of the liquor, and let it drain; then put it into a strong gravy, with a ragout of sweet herbs, a few mushrooms, truffles and morels, and a little red port; let it stew so about ten minutes, then take out the beef, thicken the ragout with a piece of butter rolled in flour, put your beef in a dish, and lay the ragout round it. Send it to table, garnished with horse-radish.

To stew a Rump of Beef with Wine.

CHUSE a fine rump of beef, and cut all the meat from the bone in thick slices; then take a stewpan, and pour into it a little rich beef gravy, and make it warm; lay in as many of the slices of the beef as will cover the bottom of the stewpan, then put in a bunch of sweet herbs, a couple of onions, cut to pieces, a little mace, cloves, and whole pepper; cover these with the rest of the steaks, and pour in as much gravy as will cover the meat. Set it over a slow fire, and let it stew very gently.

While it is stewing, set on a stewpan with some clean beef dripping, cut six or seven fine turnips into thin slices, and then quarter the slices; fry them in the dripping to a fine brown, toast some bread, and cut them into sippets. When the beef is stewed till it is

quite tender, pour in a pint. of red Port, and stir it about till it is well mixed. This done, lay the slices of beef nicely into a dish, strain the gravy through a sieve, and pour it over the meat; then lay the turnips and the sippets about the edge of the dish, and serve it up.

To stew Beef in the French Way.

TAKE a rump of beef, put it into a stewpan that will just hold it, and cover it with water; scum it often, and when it has stewed for an hour, slash the meat with a knife to let out the gravy, and add a little beaten pepper, some salt, four or five cloves, a drachm of mace, beaten fine, six small onions, sliced, and half a pint of red wine; cover the stewpan close, and let it stew an hour more. Then add two large spoonfuls of capers, well chopped, and the same quantity of verjuice; six cabbage lettuce that have been boiled in water, a pint of good gravy, and a piece of butter, rolled in flour. Let all stew together for twenty minutes, then scum off all the fat, lay the meat in a dish, and pour the sauce over it. Garnish the dish with fried bread and horse-radish.

To stew Beef à-la Royal.

CHUSE either a fine rump or a sirloin of beef, take out all the bone, and lard the beef well with bacon; then take some pepper and salt, with some grated nutmeg, a little lemon peel, cut small, some mace and cloves, bruised fine, and some sweet herbs rubbed to a powder; mix these together, and season the beef with it. Put a large piece of butter into a stewpan with some flour; when it is melted, put in the beef, and turn it often, that it may be nicely browned all over; then put it into a broth that has been made of the bones, and with it some morels and truffles, and a few ox palates, cut small; cover it close, and let it stew till the beef is tender; then take it out, scum off the fat, and pour into the broth a pint of red Port; put in an anchovy,

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ten or twelve oysters, nicely fried, and five small pickled cucumbers, cut in slices. When it boils, put in a piece of butter, rolled in flour, and two spoonfuls of mushroom powder; then put in the beef, and when it is hot, take it out; lay it in a dish, and pour the sauce over it.

To roll a Rump of Beef.

TAKE a fine rump of beef, and cut the meat whole off the bone; slit the inside from top to bottom, keeping the skin whole; spread it open, and prepare the following mixture for it: Take the flesh of two fowls, an equal quantity of beef suet, as much boiled ham, and chop them very fine; add to it an anchovy, a handful of parsley, a little thyme, shred very fine, and mix with it some crumbs of bread and the yolks of four eggs; lay it upon the meat, cover it, and roll it round; stick a skewer in it, and tie about it some packthread, to keep it together. Then take a large saucepan, and lay in it a layer of bacon and beef, cut in thin slices, a bunch of sweet herbs, a large onion, cut in quarters, some whole pepper, a little mace, and a piece of carrot, cut in slices; then lay on the roll of beef, and put just water enough to cover it; keep it close covered, and let it stew over a slow fire for eight or nine hours. Then stick a skewer into it, and if you find the beef tender, it is enough; take it up, and set it before the fire to keep hot, while the following sauce is made:

Boil the gravy in which the beef has been stewed till it is very rich; then strain it off, and add some truffles, morels and mushrooms, cut fine, a glass of Madeira, and a piece of butter, rolled in flour. While the sauce is boiling, baste the beef with a little butter, and strew over it some crumbs of bread; then pour over it the sauce, and serve it up.

Beef à-la-Mode.

TAKE the round of a buttock of beef from the under-side, and let it be about three inches thick. If you like it red, let it lie a day and night rubbed over with salt-petre; when that is done, take off the fat, and chop it with parsley, thyme, sweet-marjoram, and a little onion, if you like it; add to this pepper, salt, cloves, and mace; work it up in form of sausages; then cut some fat bacon into slips of the same thickness, and cover it over with the salt and spice, without the herbs; cut the beef into holes, about two inches distant from each other, and quite through the beef; stuff into one the spiced slips of bacon, and into the other the forced-meat, until all are full; strew salt all over it; put it into your stewpan with half a pound of butter, set it on a quick fire, that it may be brown, and harden on the outside; turn and flour it, that both sides may be alike; then put half a pint of water to it, and cover it close; put it over a slow fire, that it may stew leisurely seven or eight hours; when it grows dry, add a cup of gravy. The liquor it is stewed in, if cleared from fat, and shook up with claret, is the sauce to it; to which you may add mushrooms, sweet herbs, artichoke-bottoms, or what you please for ornaments; but the gravy and claret are sufficient. It is as good to slice and eat cold, as it is hot.

To stew Beef the Portuguese Way.

TAKE a fine rump of beef, and cut out the bone; cut it in two, and fry the small end of it brown in some butter; stuff the thick end in the following manner: Boil two dozen of chesnuts till they are very soft, cut fine a quarter of a pound of suet, chop small a fine onion, and mince an anchovy; mix these well together with a little pepper and salt, and stuff the large end of the beef with it; then put it into a stewpan with some strong broth, and when it is tender, take it out, and lay

lay it in a soup dish; cut the fried part into bits of a proper size, and lay round it; strain off the broth, and put in six gerkins, cut small, and two spoonfuls of capers, chopped fine; thicken it with a piece of butter, rolled in flour, and when it boils, take it off, and pour it over the meat. Garnish with quartered gerkins and whole capers.

To stew Neats Tongues.

CHUSE a couple of fine neats tongues, clean them, and set them over a slow fire in a small pot, with as much water as will just cover them; let them simmer about two hours, then take them out, peel them, and put them into a smaller pot with as much beef gravy as will cover them, and let them stew some time over a gentle fire; then put in a bundle of sweet herbs, a little whole pepper, a blade of mace, two or three cloves, a little salt, a spoonful of capers, chopped, and turneps and carrots, sliced. Let these stew together three quarters of an hour, and then add a pint of Madeira and a piece of butter, rolled in flour; let it all stew for some time longer, and then take out the tongues; lay them in a soup dish; take out the herbs, pepper and spices with a spoon, and pour over them the sauce; put some toasted sippets round the dish, and serve it up.

To stew Beef Steaks.

LET the steaks be cut very thin, and salt and pepper them well; then lay them in a stewpan with half a pint of water, a bundle of sweet herbs, some grated nutmeg, and a little mace; an anchovy, split, a little bit of butter, rolled in flour, and an onion, cut in quarters. Cover the stewpan close, and let them stew gently till they are tender; then take them out, and strain the liquor into a bason; flour the steaks, and fry them in butter. When they are brown, pour off all the fat, and put to them the liquor that was strained off; add a glass of white Port, a few oysters, and a bit

of butter, rolled in flour ; shake them about till the butter is all melted, then take out the steaks, lay them in a dish, and pour the sauce over them.

To stew Beef Collops.

CUT a piece of raw beef into collops, and put it into a stewpan with a little water, some pepper and salt, two or three slices of fat bacon, a glass of white wine, a shallot, and a little dried marjoram, rubbed to powder. Set this over a clear and quick fire, and the pan will soon be full of gravy ; then add to it a little mushroom juice, and a bit of butter, rolled in flour. Send it to table, garnished with sliced lemon.

To stew Beef Gobbets.

CUT any piece of beef that is nice and tender into pieces the size of a crown ; then put them in a stewpan, and cover them with water ; stew them an hour, and skim them very clean ; then add to them a small quantity of cloves, mace, and whole pepper ; a little salt, some cellery, cut small, a bundle of sweet herbs, a couple of turnips, and as many carrots, pared and cut in slices, and a large crust of bread. Let it all stew till it is tender, and then take out the herbs, spices, and bread, and add a French roll, fried and cut in quarters. Pour it all into a dish, and send it to table.

Beef Steaks rolled.

HAVE about two pounds of steaks cut off of a fine rump of beef, and flat them with a cleaver ; then make a force-meat for them thus : Take the flesh of a fine fowl, half a pound of ham, the kidney-fat of a loin of veal, and a sweet-bread ; chop these very small, and add to it a pound of veal, beat fine in a mortar, an ounce of truffles and morels, first stewed, and then cut small, some parsley, a little thyme and lemon-peel, cut fine, a little grated nutmeg, some pepper and salt, the

the yolks of four eggs, and half a pint of cream ; mix all these well together, and then set it over a slow fire eight or ten minutes. This done, lay it on the steaks, roll them up firm, and put a little skewer into them, to keep them together ; put a bit of butter into a stew-pan, and when it is melted, lay in the steaks, and fry them of a nice brown ; then pour out all the fat, and put in a pint of rich gravy, a large spoonful of catchup, a glass of red Port, and a few mushrooms. Let them stew a quarter of an hour, then take them up, cut the steaks in two, and lay the cut side uppermost ; pour the sauce over them, and serve them up.

To make Collops of Cold Beef.

TAKE the lean of the inside of a cold sirloin of beef, and cut it in thin, small pieces ; then put into a saucepan as much water as will serve for sauce, and with it a bundle of sweet herbs, an onion, chopped small, a little whole pepper, and some salt. When these have stewed some time, put in the collops with a spoonful of catchup, two or three pickled gerkins, cut into thin slices, and a large piece of butter, rolled in flour ; stir it often, and when the butter is melted, and the meat is hot through, take out the herbs, and pour it all into a hot dish.

To stew a Leg of Mutton.

CHUSE a fine leg of mutton, and take out all the bones ; then put into a saucepan two quarts of water, an anchovy, a small bunch of sweet herbs, a little whole pepper, a turnip, and one large onion, cut into quarters ; a little salt, one nutmeg, bruised, and some mace ; add to this half a pint of good ale, and the same quantity of red wine ; break the bones that were taken out of the mutton, and put in with the rest. Cover it close, and let it stew five hours ; then lay in the mutton, and let it stew two hours longer. When it is quite tender, take it out, and put it into a dish ; take

the sweet herbs and whole pepper out of the saucepan, and pour it over the mutton.

N. B. Any other joint of mutton may be stewed in the same manner.

To stew a Leg of Mutton the French Way.

LET your leg of mutton be very nice, and not too large ; take off the fat and skin, and cut off the shank end ; then lard the mutton very well with bacon. Cut about three pounds off of a nice fillet of veal, lard this well also, and then season both with pepper and salt ; dust over them a little flour. Put into a stewpan some clean dripping, and make it boiling hot ; then lay in the mutton and veal, and turn them often, that they may be nicely browned all over. When this is done, put them both into a pot, and with them a bunch of sweet herbs, some parsley, a little whole pepper, and an onion, with five or six cloves stuck into it ; pour in water enough to cover them, and set it over a slow fire to stew.

While the meat is stewing, set on a saucepan with some rich veal gravy, put in some truffles and morels, and when they have stewed some time, add two spoonfuls of catchup and a glass of red wine. When the meat is done enough, take it up, lay the mutton in the middle of the dish, cut the veal into slices, and lay them round it ; then pour upon them the sauce, and send it to table, garnished with lemon.

To stew a Fillet of Mutton.

TAKE a fine fillet of mutton, and half roast it ; make a stuffing for it with some crumbs of bread, a little beaten mace, some oysters, chopped fine, an onion, shred fine, a little grated nutmeg, and some pepper and salt ; mix all these together with the yolk of an egg and a piece of butter, and have it ready to stuff your mutton with as soon as it comes off the spit. Then put it into a stewpan with a pint of good gravy, two glasses
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of red wine, an onion, cut into thin slices, a little horse-radish, and an anchovy. Set it over a slow fire, and when the mutton is enough, take it up; scum the fat clean off the gravy, and thicken it with a piece of butter, rolled in flour; then lay the fillet in a dish, pour the sauce over it, and lay some forced-meat balls round it. Garnish the dish with horse-radish, and serve it up.

To stew Mutton Chops.

LET your chops be cut thin, and put them into a stewpan with a little broth, an onion, cut in quarters, some whole pepper, and a little salt; cover the pan close, and set it over a slow fire; they will be enough in a quarter of an hour. When they are ready, lay them in a dish, and pour the liquor they were stewed in over them. Garnish the dish with pickles.

To stew a Neck of Veal.

CUT a fine neck of veal in steaks, and sprinkle over them a seasoning made with crumbs of bread, a little thyme and knotted marjoram, shred fine, and some pepper and salt; lay these into a stewpan with some new-milk, and let them stew gently over a slow fire. When they are almost enough, put in two anchovies, some gravy, and a piece of butter, rolled in flour; stir it till the butter is all melted. Then put the veal in a dish, and pour the sauce over it.

To stew a Knuckle of Veal.

WASH a knuckle of veal very clean; then lay four wooden skewers across at the bottom of a stewpan, and lay the veal upon them; put in with it two quarts of water, some whole pepper, three or four blades of mace, an onion, cut into quarters, a crust of bread, and a sprig of thyme. Cover the stewpan close, and set it over a clear fire; let it boil about ten minutes, and then let it only simmer. When the veal is quite tender,

der, which it will be in about two hours, take it up, lay it in a dish, strain the broth, and pour over it.

To stew a Fillet of Veal.

TAKE a small fillet of veal, and make some holes in it with a penknife; then cut the fat part into thin pieces, and season it well with pepper, salt, some grated nutmeg, and a little parsley, shred fine; stuff this into the holes, and then put it into a stewpan with some gravy; cover it close, and let it stew gently over a slow fire; turn it frequently, and in about two hours it will be enough. When it is just ready to take up, put in a pint of oysters with their liquor, some capers, chopped fine, a little grated lemon-peel, a glass of Madeira, the juice of half a lemon, and a piece of butter, rolled in flour. Let it stew a few minutes longer, and then take it up; lay the veal in a deep dish, pour the sauce over it, and lay round the veal some forced-meat balls and fried oysters. Garnish with sliced lemon, and serve it up.

To stew a Breast of Veal.

TAKE a fine breast of veal, and half roast it; then put it into a stewpan with some strong broth, a bunch of sweet herbs, some pieces of lemon-peel, a little whole pepper, and a blade or two of mace. Set it over a stove of charcoal, and when the veal is almost done, put in half a pint of rich beef gravy, three anchovies, chopped small, and the yolks of five eggs, beaten up in a glass of wine. When it is enough, lay the veal in a dish, and pour the sauce over it; lay over it the sweetbread, fried, and some forced-meat balls.

To stew a Neck of Veal the Portuguese Way.

HALF roast a neck of veal, and cut it into six pieces; then season each piece with pepper, salt, and grated nutmeg. Rub over the bottom of a stewpan with some butter, then lay in the veal, and add a quart
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of strong gravy, a blade or two of mace, and a little salt. Set it over a slow fire, and let it stew till it becomes thick. Beat up the yolks of six eggs, and stir them into some rice; then take a deep dish, butter it, and lay some of the rice at the bottom. Then lay the veal in a round heap, and cover it all over with rice; pour over the yolks of some eggs, beat fine, and bake it an hour and a half. When it is ready to serve up, open the top, and pour in a pint of rich gravy.

To stew a Calf's Head.

TAKE a nice little calf's head, pick and wash it very clean, and let it lie two hours in a pan of water; then take it out, and when it is drained, take out the tongue and brains; and, with a sharp knife, carefully take out all the bones and the eyes. When this is done, take two pounds of beef suet, two pounds of veal, some leaves of sweet herbs, some lemon-peel, an anchovy, two dozen of fresh mushrooms, and a pint of oysters; chop all these together very fine, and then add some crumbs of bread, a whole nutmeg, grated, and a little pepper and salt. Mix all these together with the yolks of four eggs, and put it into the head; tie it round with some narrow tape, and then put it into a stewpan with two quarts of rich gravy; cover the pan close, and let it stew over a slow fire two hours. While it is doing, beat up the brains with the yolks of two eggs, a little parsley and lemon-peel, shred fine, and a little grated nutmeg; mix these well together, and make it into little cakes. Have ready some forced-meat balls, and a dozen of fine large oysters; set on a fryingpan with a piece of butter, and when it boils, put in the cakes of brains, the forced-meat balls, and the oysters, and fry them till they are of a very fine brown.

When the head is enough, take it up, and lay it in a dish; strain the gravy it was stewed in, and add to it some truffles, morels, and mushrooms; boil it up together, and then pour it over the head. Put in the balls

balls and the cakes of brains, and garnish it with thin slices of lemon and fried oysters.

Blanquettes of Veal.

ROAST a loin of veal till it is almost enough, and then cut the flesh into thin, small pieces, leaving out all the fat sinews and skin. When this is ready, set on a stewpan with some butter, and while it is melting, chop three or four fine large onions, very small, put this into the butter to fry a little, then dust over it a little flour, and pour in some veal gravy. Stir it well together, and then put in a bunch of sweet herbs, some mace, and a little pepper and salt. When this has stewed for some time, lay in the veal, and add to it the yolks of two eggs, beat up with a little cream, a shallot, some grated lemon, and a spoonful of chopped parsley; take out the bunch of sweet herbs, keep stirring it all the time one way, and when it is enough, put it into a deep dish, and serve it up.

To dress Scotch-collops, larded.

CUT some thin slices off of a loin of veal, cut off the skin and fat, lard the pieces of veal with bacon, and fry them brown; then take them out, and pour out all the butter they were fried in. Take a quarter of a pound of butter, and melt it in the pan; strew in a handful of flour, and stir it till it is brown; then pour in three pints of good gravy, add a bunch of sweet herbs and a little bit of onion; let it boil a short time, and then put in the collops; stew them about ten minutes, then add some forced-meat balls, fried, a piece of butter, the yolks of two eggs, and a few pickled mushrooms. Stir it till it grows thick, and then pour it into a dish; take out the bunch of sweet herbs, and serve it up.

Veal Cutlets *cooked at Pontack's.*

CUT a neck of veal into steaks, and fry them in butter; then put them into a strong broth, made with the scrag-end, boiled with two anchovies, two nutmegs, bruised, some parsley and lemon-peel, shred fine, and browned with a little burned butter; put your cutlets, with a glass of white Port and a little salt, into this liquor; let them stew together a few minutes, and then put in a piece of butter, rolled in flour. When it is quite melted, lay the cutlets in a dish, pour the sauce over them, and squeeze in a Seville orange.

To dress White Scotch-collops.

STEW the knuckle in as little water as possible, with a bunch of sweet herbs, a blade of mace, and a little whole pepper. When you have done this, cut some veal into thin slices, lard it with bacon, and season it with cloves, mace, nutmeg, pepper and salt, and some sweet herbs and grated bread. Then lay them into a stewpan with some mushrooms, and add to it a pint of the broth, and a quarter of a pint of white wine; set them over a clear fire, and when they are almost enough, put in the yolks of two eggs, a piece of butter, rolled in flour, and a few pickled mushrooms; stir all together a few minutes, and then dish it up.

To stew a Pig.

SPIT a small pig, lay it down to a clear fire, and let it roast till it is quite hot through; then skin it, and cut it in pieces. Put it into a stewpan with a quart of strong gravy, and half a pint of white wine; cover it up close, and let it stew an hour; then put in two anchovies, cut small, a piece of butter, rolled in flour, and two spoonfuls of pickled mushrooms. Stew it ten minutes longer, and then put it in a dish, garnish it with sliced lemon, and send it to table.

To dress Pig's Pettitoes.

PUT into a small saucepan half a pint of water, a little thyme and sweet-marjoram, an onion, cut into quarters, a blade or two of mace, and a few corns of whole pepper; then put in the pettitoes with the liver, lights, and heart of the pig. When they have boiled five minutes, take out the pluck, and chop it very fine; grate in a little nutmeg, and dredge over it a little flour; let the feet stew till they are quite tender, then take them out, and strain the liquor. Pour the liquor into the saucepan again, and put in the mince-meat and pettitoes with a little bit of butter, the juice of half a lemon, and a little pepper and salt. Set them over a gentle fire, shake them often, and let them simmer five minutes. Cut a thin piece of toasted bread into sippets, and lay them round a dish; pour the minced meat and sauce into the middle of the dish, split the feet, and lay round it.

To stew a Hare.

HALF roast a hare, and then cut it into small pieces, and take out the bones. Put the pieces into a stewpan with a quart of good gravy, an anchovy, a little mace, and a quarter of a pint of red wine; cover it up, and set it over a slow fire. When it is just enough, add a piece of butter, rolled in flour, and a little pepper and salt; keep shaking of it till the butter is all melted, then take out the pieces, lay them handsomely in a dish, and pour the gravy over them.

To stew Rabbits.

CUT a couple of fine wild rabbits into quarters, lard them, shake a little flour over them, and fry them in butter till they are brown; then put them into a stewpan, and add some strong gravy, a small bunch of sweet herbs, a little whole pepper, a glass of Madeira, and a
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piece of butter, rolled in flour; cover them up close, and let them stew half an hour; then take them out, lay them in a dish, strain off the gravy, and pour it over them. Send it to table, garnished with Seville orange, cut in thin slices.

To jugg a Hare.

WASH your hare very clean, and cut it into small pieces. Have ready two pounds of the fattest mutton steaks you can get, and lay one pound of them at the bottom of the jugg; then lay in the hare, and an onion stuck with three or four cloves, a little mace, a sprig of thyme, and winter savory. Then put in the other pound of steak, and stop the jugg very close, so that the steam may be kept entirely in. Set the jugg in a pot of boiling water over a good fire, and let it stew three hours; then take it out, strain off the liquor, add a gill of red Port, and thicken it with a piece of butter, rolled in flour; lay the hare in a deep dish, pour the sauce over it, and send it to table with a rich gravy and melted butter in separate sauceboats.

A French Olio.

TAKE about five pounds of the leg of mutton-piece of beef, and cut it into thick steaks; put them into a deep stewpan with five pounds of some coarse part of veal, and a small leg of mutton, first skinned, and all the fat cut off. Cover your stewpan close, and set it over a stove with a moderate fire; let it stand till the gravy is come, and the meat is a little browned; then pour in a little good beef gravy, and stir it about. When the gravy is well mixed, and of a good colour, put all into a pot, and pour in a sufficient quantity of gravy to fill the pot near full; cover it close, and set it over the fire. Cut to pieces eight good onions, twelve carrots, nine parsnips, and six turnips; a bundle of cellery, and a bunch of sweet herbs. Put all these into the pot, and let them boil well together till all the good-

goodness is out of the meat ; then strain off the broth, and let there be among it a little of the cellery, and some small pieces of the roots of all the kinds. Then pour it into a clean pot, and add a turkey, a fowl, a brace of pigeons, and two pounds of ham, cut in thick slices ; scum the pot frequently, and while they are boiling, take four French rolls, well rasped, pare the crust off, and put them into a stewpan with a little of the olio liquor ; when they are soft, put them into a tureen. When your turkey is enough, put it into the tureen with the fowl and pigeons, and pour in some of the broth.

A Spanish Olio.

TAKE out some gristle from a brisket of beef, and some from a breast of veal ; cut these into pieces the length of your finger ; then get some sheep's rumps, and cut them into pieces. Put these, with the gristles, and five pounds of beef steaks, into a pot ; add a bunch of leeks and a bunch of cellery, picked clean ; pour in some strong beef broth, and set it over the fire ; let these stew till the rumps and gristles are tender, then put in a brace of partridges, two pigeons, the knuckle-end of a ham, two pair of hog's feet and ears, half a white cabbage, a couple of onions, a bunch of sweet basil, a few cloves, and some pepper and salt. Put over these a covering of beef and veal, cut into steaks, and pour in a little more broth ; let them stew gently till the liquor is all dried away, and the meat begins to stick to the bottom ; then put in some more broth, and let it boil. While this is doing, put into a saucepan, with some beef gravy, some large pease that have been soaked in water a day and a night, and let them boil till they are tender ; then season the olio with pepper and salt. Have ready a large deep dish, and lay the olio handsomely into it ; pour over it the pease and the gravy, and a little of the liquor it was stewed in, and serve it up.

S E C T. XX.

Of STEWING POULTRY.

To stew a Turkey.

CHUSE a fine turkey, let it be drawn, and nicely picked; then fill the craw with a good force-meat, and put into the belly a shallot, a sprig of thyme, an anchovy, and a bit of lemon-peel; lard the breast with bacon, and dredge it with flour. Put into a stewpan a piece of butter, and when it is all melted, put in the turkey; turn it as it fries, that it may be browned all over, then take it out, put it into a deep stewpan, and cover it with a good gravy; add a glass of red wine, four cloves, two blades of mace, some whole pepper, a small bundle of sweet herbs, a little thyme, and winter-savory; cover the stewpan close, and stew it for an hour; then take out the turkey, and keep it hot by the fire. Strain off the gravy, and boil it away to a pint; then add the yolks of two eggs, and a piece of butter, rolled in flour; stir it about till it is well mixed, and becomes thick, then put the turkey into the dish, and pour the sauce over it.

To stew a Fowl.

TAKE a fine large fowl, and lay at the bottom of a pot, just big enough to hold it; lay four skewers across each other, and upon these lay the fowl; put in a bunch of cellery, shred very small, and three blades of mace; pour in a quart of gravy, cover the pot close, set it over the fire, and let it stew gently till there is just gravy enough left for sauce; then add two spoonfuls of catchup, a gill of red wine, a piece of butter, rolled in flour, and a sufficient quantity of salt and pepper to season it. When the butter is melted, lay the fowl in a dish, and pour the sauce over it.

N. B. A turkey, stewed in this manner, is very good.

To stew Chickens.

TAKE a very clean saucepan, and put into it a pint of water, half a pint of red wine, some mace, a few pepper-corns, an onion, a bundle of sweet herbs, and a large spoonful of raspings. Then put in two chickens, cut into quarters, and washed clean; cover the saucepan close, and stew them half an hour; then open it, and take out the onion and sweet herbs; put in a small piece of butter, rolled in flour, shake the saucepan about till the butter is quite melted, then pour it all into a dish, and serve it up, garnished with sliced lemon.

To stew Pigeons.

TAKE some fine pigeons, pick and draw them very clean; make a seasoning for them with some thyme and sweet marjoram, shred fine, a little pepper, salt, a couple of cloves, and one blade of mace, bruised fine; mix all these together, and roll it in butter; put a piece into each of their bellies, tie up the neck and vent, spit them, lay them down to the fire, and half roast them.

While they are roasting, put into a stewpan a quart of rich gravy, a few pepper-corns, a blade or two of mace, a bundle of sweet herbs, and an onion; let these stew a little together, and then strain it off; put the gravy into the stewpan again, and when the pigeons are ready, lay them in; add a quarter of a pint of white wine, some pickled mushrooms, and twelve oysters. Let them stew till the pigeons are enough, thicken the gravy with butter and the yolks of three eggs, lay the pigeons into a dish, and pour the sauce over them.

To stew Wild Ducks.

LAY down a duck to a clear fire, and half roast it; then put it into a dish, carve it, but leave the joints hanging together; strew a little pepper and salt, and
squeeze

squeeze the juice of a lemon over it; turn it on the breast, and press it hard with a plate; then pour about three spoonfuls of made gravy in the dish, and cover it close with another dish; set it over a chaffindish of coals, and when it is just ready, heat a little red wine, with a shallot, cut small, and put into it; pour this over it, and send it to table, garnished with lemon.

To stew a Fowl à-la-Braise.

TRUSS a fowl as for boiling, and season it all over with salt, pepper, some grated nutmeg, and a little mace, bruised fine. Put into a deep stewpan a few slices of bacon, and over them some slices of veal; upon these lay the fowl, and add a bundle of sweet herbs, an onion, three cloves, and a carrot, split; over these lay some more slices of bacon, upon them a layer of veal, and at the top of all, a very thin beef steak; cover the stewpan, and set it over the fire without any liquor, and let it stand two or three minutes; then pour in a pint of weak gravy, cover it up again, and let it stew an hour. Then take it off the fire, take out the fowl, strain the gravy, and scum off the fat; thicken it with a piece of butter, rolled in flour, lay the fowl in a dish, and pour the sauce over it.

To stew a Pheasant.

CHUSE a fine pheasant, pick and draw it. Put it into a small pot with some rich veal gravy, cover the pot close, and set it over a clear fire; let it stew gently till the pheasant is enough, then pour the gravy into a sieve, and strain it; put it into a saucepan, and add a sweetbread that had been already stewed with the pheasant, some truffles and morels, livers of fowls, and some artichoke-bottoms; let them simmer together about six minutes, then put in a glass of red wine, two spoonfuls of catchup, and a small piece of butter, rolled in flour; shake these well together, and then pour it over the pheasant in the stewpan; set it over the fire, and stew them

them all together seven or eight minutes. Put the pheasant into a dish, and pour the sauce over it.

To stew Chickens the Scotch Way.

WASH a couple of chickens, and then dry them in a clean cloth; cut them into quarters, and put them into a stewpan with as much weak gravy as will cover them; put in two blades of mace, and a small bundle of parsley; cover them close, and let them stew softly half an hour.

While they are doing, beat up six eggs very fine, and chop small a handful of parsley. When the gravy boils, scum it very clean, and take out the bundle of parsley; pour in the eggs, add the chopped parsley, and dust in a little salt; stir it well together, and when the chickens are enough, lay them in a dish, and pour the sauce over them.

To stew Ducks à-la-Mode.

TAKE a pint of rich beef gravy, and put it into a stewpan with a little bundle of sweet herbs, an anchovy, and a couple of shallots cut into pieces; let these stew together gently, and in the mean time cut a duck into quarters; fry them in butter till they are brown, then pour off all the fat, strain the gravy from the herbs, and put to them; add a quarter of a pint of red wine, and let it stew till the duck is enough; then take it out, scum off the fat, and thicken it with butter and flour; put the duck in a dish, and pour the sauce over it.

To stew Pigeons in Fricandos.

TAKE some fine pigeons, truss them with their legs in their bodies, then cut them in two, and lard them with bacon. Lay them in a stewpan with the larded side downwards, and cut two leeks small, and put in with them; add a quarter of a pint of veal gravy, and
cover

cover the stewpan close. Set it over a slow fire, and by the time the pigeons are done, the liquor will be all wasted ; but if there should be any left, brisken up the fire, to waste away what remains. When the pigeons are of a fine brown, take them up, pour in some very rich veal gravy, and stir it about for a few minutes ; then dish up the pigeons, and pour the gravy over them.

To stew a Goose à-la-Mode.

CHUSE a fine large goose, and let it be drawed and picked very clean ; then skin it, and cut it down the back ; bone it, and cut the fat clean off. Then take a dried tongue, boil and peel it ; take also a fowl, and do it in the same manner as the goose ; season it with pepper, salt, and beaten mace ; roll it round with some beef marrow between the tongue, and season the goose with the same. Put the tongue and fowl in the goose, with some beef marrow between them also, and sew the goose up again ; then put it into a pot that will just hold it, with a bundle of sweet herbs, an onion, and the bones of the fowl and goose ; pour in two quarts of beef gravy, and lay some thin slices of ham between the goose and fowl. Cover the pot close, and let it boil gently an hour over a good fire ; then take up the goose, scum the fat clean off the liquor, and then strain it. Put it into the pot again, and add a glass of red wine, a sweetbread, cut small, some truffles, morels and mushrooms, two spoonfuls of catchup or soy, a piece of butter, rolled in flour, and a sufficient quantity of pepper and salt to season it ; put in the goose again, cover the pot close, and let it stew half an hour longer ; then take up the goose, lay it in a dish, and pour the sauce over it. Garnish the dish with sliced lemon, and serve it up.

To stew a Duck à-la-Braise.

CHUSE a fine tame duck, and lard it very thick with little pieces of bacon, first rolled in a mixture of
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grated

grated nutmeg, pepper and salt. Cut some thin slices of beef and bacon, cover the bottom of a stewpan with these, and strew over them some turnips, parsnips, carrots, and an onion, cut small; a bunch of sweet herbs, six cloves, and some pepper and salt. Then lay in the duck, and put over it some more slices of bacon and beef; cover the stewpan close, and set it over a slow fire for a few minutes; then take off the cover, and dredge in a little flour; shake the pan about, and then pour in a pint of weak gravy. Put on the cover again, and when the duck is stewed half, take it out, and let it by the fire to keep hot. Strain the gravy, and put it into the stewpan; let it boil till there is but a quarter of a pint left, then add a gill of red Port, put in the duck, and let it stew five or six minutes; then lay the duck in a dish, pour the gravy over it, and garnish with sliced lemon.

To stew Pigeons à-la-Daube.

TAKE a pound of veal and a pound of beef, cut them into thin slices, and cut likewise some thin slices of fat bacon. Have ready a large saucepan, and lay at the bottom of it the slices of bacon, over them the veal, and at top the beef; then add some corns of black and white pepper, an onion, a small bundle of sweet herbs, a little carrot, cut into pieces, and a crust of bread, toasted brown. Cover the saucepan close, and set it over a clear fire six or seven minutes; then dust in a little flour, and pour in a quart of boiling water; cover it close, and let it stew gently.

While it is doing, put into a marble mortar a pound of beef suet and a pound of veal, first chopped small, beat them very fine, and then add some crumbs of bread, a little thyme, picked clean from the stalks, some parsley and lemon-peel, chopped, a little beaten mace, and some pepper and salt; mix these all together with the yolk of an egg. Then take some fine pigeons, and stuff their bellies with this force-meat; lard them, and fry them in butter till they are brown; then

then pour the fat clean out of the pan, and strain the gravy that has been stewing in the saucepan, and put to them; cover them close, and let them stew till they are enough; then lay them in a dish, and pour the gravy over them.

To stew Wild Fowl in general.

HALF roast them, and cut them in pieces; set them over a chaffindish of coals with half a pint of claret, as much good gravy, which must be boiled and seasoned with shallot and spice. Let them stew till they are enough, then lay them in a dish, and pour the sauce over them.

To jugg Pigeons.

GET some fine pigeons, and when you have trussed them, take their livers, and boil them a few minutes; then take them out, and bruise them very fine; chop small some parsley and lemon-peel, mix these with the livers, and then add some sweet herbs, chopped fine, a few crumbs of bread, some pepper, salt, a little grated nutmeg, and the yolks of two eggs. When this is worked up into paste, stuff the body of your pigeons with it, and sew them up at both ends; put them into a jugg with a bunch of cellery, and stop it down close. Have ready a large pot of boiling water, and put the jugg into it; keep the water boiling, and let them stew two hours and a half. When they are enough, take them out of the jugg, and lay them in a dish; take out the cellery, and pour the liquor into a saucepan; add a glass of red wine, a few mushrooms, and a piece of butter, rolled in flour; stir it about till the butter is all melted, and then pour the sauce over the pigeons.

To stew GIBLETS.

SCALD the giblets, and pick them very clean; cut the head in two, and cut off the nostrils; break each of the pinions in two, cut the gizzard into four, and

the liver in two; cut the neck likewise in two, and slip off the skin. Then make a stuffing in the following manner: Chop fine some sage, and a couple of eggs, boiled hard; add to them the crumb of a French roll, steeped in milk, a little grated nutmeg, and some pepper and salt; mix these together with a small quantity of melted butter. Then take the skin that was slipped off the neck, and tie up one end of each piece, and fill them both with the stuffing; tie them up tight at the other end, and then put them into a stewpan with the rest of the giblets, an onion, some whole pepper, a blade of mace, a few cloves, and a bundle of sweet herbs; pour in a quart of weak gravy, cover the stewpan close, set it over a slow fire, and let them boil till they are very tender; then take the giblets out, lay them in a dish, cut the puddings into thin slices, strain the gravy, and pour over them.

N. B. You may leave out the stuffing, and they will be very good without it.

S E C T. XXI.

Of H A S H E S.

To make a Cold Hash, or Salmagundy.

TAKE a turkey, and two chickens that have been roasted; cut the flesh from their breasts into thin slices, and mince the legs of the chickens; then wash and bone ten large anchovies, add eight large pickled oysters, ten or twelve fine green pickled cucumbers, and one whole lemon. Chop all these very small, and mix it with the minced-meat; lay it in the middle of a dish, and the slices of the white part round it, with halved anchovies, whole pickled oysters, quartered cucumbers, sliced lemon, whole pickled mushrooms, capers, or any pickle you like; cut also some fine lettuce, and lay round among the garnish; but put not oil and vinegar to the minced-meat till it comes to table.

To hash a Calf's Head.

CHUSE a fine calf's head, and boil it till it is almost enough; then take one half of the head, and cut off all the meat in thin slices. Take a stewpan, and put into it a quarter of a pint of rich beef gravy, a spoonful of catchup or soy, a glass of red wine, two spoonfuls of old walnut-pickle, a little shred mace, and a pickled cucumber or two, chopped fine; put in the sliced meat, and set the stewpan over a stove. When it boils, put in a piece of butter, rolled in flour, to thicken it.

In the mean time, take the other half of the head, cut off the neck-end, and score the head with a knife; season it with pepper and salt, rub it over with the yolk of an egg, and strew over it some crumbs of bread and a little chopped parsley. Set it before the fire to brown, and when it is ready, lay it in the middle of a dish; put round it the hash, and garnish it with force-meat balls, and the brains made into cakes thus: Take the brains, pick them very clean, and boil them; then chop them small, and add to them some crumbs of bread, a little lemon-peel, sweet-marjoram, and parsley, shred fine; a little pepper, salt, and grated nutmeg, and mix them with the yolks of three eggs; put some butter into a fryingpan, and when it boils, drop them in as you do fritters, and fry them enough.

To turtle a Calf's Head.

TAKE a calf's head, and scald off the hair in the same manner as you would a pig; put it into a pot with two pounds of gravy beef, the same quantity of lean bacon, a large bunch of sweet herbs, a handful of parsley, one onion, stuck with cloves, a few corns of whole pepper, two or three blades of mace, four anchovies, and a crust of bread, toasted brown. Boil all these in five quarts of water till the head is almost enough, then take it out, cut the meat into square

pieces, about a quarter of a pound each, and put the bones into the soup, and let it stew till it becomes very strong. Put the meat into a stewpan with a quarter of a pound of butter, rolled in flour, and fry it six minutes; beat the brains up with half a pint of Madeira, one egg, and two spoonfuls of soy; put this to the meat, and stew it a few minutes. Then strain the soup, and throw some of it into the stewpan in small quantities; mix it well together, and then put it into a deep dish, or, if you have it, the back shell of a turtle, and lise it with a paste made with flour and water, which you must then set into the oven. Pour the remainder of the soup into a bowl, and serve it all up.

To turtle a Calf's Head another Way.

GET a knuckle of veal about five pounds, put it into a pot with an onion, stuck with cloves, a bunch of sweet herbs, a few corns of whole pepper, and five quarts of water; set it over the fire, and let it boil till it becomes a jelly; then put into a saucepan two ox palates, and boil them till they are tender.

Then take a calf's head, and prepare it in the same manner as directed in the foregoing receipt; take out the tongue and the brains, tie the head up in a cloth, and boil it about an hour. While it is doing, make some force-meat-balls, and season them with Cayenne pepper. When the head is ready, take it up, cut the meat into square pieces, about a quarter of a pound each, and cut the palates likewise into slices the cross-way. Put these, with the pieces of the head, into a stewpan, strain the jelly from the knuckle of veal, and add to them; then pour in three quarters of a pint of Madeira, and a quarter of a pint of mountain; season all well with Cayenne pepper, set it over a clear fire, and let it stew a quarter of an hour; then take it off the fire, shake in a handful of raw parsley, chopped fine, lay it handsomely into a deep dish, pour the soup over it, garnish it with the force-meat balls, nicely fried, and the yolks of eggs, boiled hard.

To hash Beef.

CUT some of the rarest part of your beef, either boiled or roasted, into small, thin pieces; then put into a saucepan a little water, an onion, some whole pepper, and a little salt. Let it boil a few minutes, and then strain off the liquor; put it into the saucepan again, and add to it two spoonfuls of walnut-pickle, a glass of red wine, and a piece of butter, rolled in flour. Set it over the fire, shake the saucepan about till the butter is all melted, and then put in the sliced beef, with a couple of pickled cucumbers and one pickled walnut, chopped small. When the meat is hot through, pour it all into a soup dish, and garnish it with pickles.

N. B. Mutton is to be hashed in the same manner.

To mince Veal.

TAKE that part of your veal which is least done, and chop it very fine; grate over it some nutmeg, and mix with it a piece of lemon-peel, shred fine. Put in a saucepan a little beef gravy, a piece of butter, rolled in flour, and a little lemon-juice; set it over the fire, and when the butter is all melted, put in the veal; let it boil a minute or two, and then pour it into a soup dish, upon thin pieces of toasted bread.

To hash a Lamb's Head and Pluck.

CHUSE a fine, fresh lamb's head and pluck; wash them very clean, and boil the head a quarter of an hour, the liver and lights half an hour, and the heart five minutes. When the head is ready, take it up, strew over it some crumbs of bread, a little salt, and some raw parsley, chopped fine; then set it before the fire in a dish to brown. Chop the heart, liver and lights, into small pieces, and having boiled the brains in a bit of muslin, bruise them very fine with the back of a spoon; put them, and the hashed meat, into a

faucepan with a little of the liquor the head was boiled in, two spoonfuls of catchup, one of vinegar, a piece of butter, rolled in flour, a little salt, and grated nutmeg. Set it over the fire, and when it is hot, pour it into a soup dish upon some toasted sippets; lay the head open, with the brown side upwards, upon the hashed meat, and garnish it with some thin slices of toasted bacon.

To hash Cold Veal.

CUT some cold veal very thin; then take the yolks of two eggs, beat them up very fine, and mix them, by degrees, with half a pint of milk; add a little salt, some grated nutmeg, a spoonful of mushroom-pickle, and a piece of butter, rolled in flour; pour this into a saucepan, and then put in the veal; set it over the fire, and when it is thoroughly hot, and well thickened, pour it into a dish.

S E C T. XXII.

Of BROILING.

THERE is no article in cookery, wherein cleanliness is more to be observed than in broiling. Your gridiron should always be kept very bright and clean, and wiped well with a linen cloth after it is heated. The fire must be very clear and brisk, and lay your meat on the gridiron before it is too hot. Set a dish before the fire, when you lay your meat on to broil, that it may be hot, ready to put it in.

To broil Beef Steaks.

THE best joint to have your steaks off of, is the rump; let them be cut about half an inch thick, and season them with a little pepper and salt. Lay as many of them upon a clean gridiron as it will conveniently hold; let them remain without turning, till one side is done, and when the other side has been turned a little,
there

there will rise up a fine gravy. Let them lie till they are enough, and then take them carefully off without spilling the gravy; put a small bit of butter into a hot dish, and lay your steaks on it. A fine onion, or a shallot, shred fine, and put into the dish, is very agreeable to those who love every thing with a high flavour.

To broil Mutton Chops.

CUT either a loin or a neck of mutton into chops, take off the skin, and lay them upon a gridiron at a small distance from the fire; turn them often, and when they are enough, and nicely browned, lay them into a hot dish, and send them to table.

To broil Veal Cutlets.

CUT part of a fillet of veal into slices not too thick; beat up the yolks of some eggs, and rub some of it over the cutlets; then strew over them some grated nutmeg, a little lemon-peel, shred fine, some sweet marjoram, and a little pepper and salt. Melt some butter very thick, and dip them into it; then wrap them up in white paper, well buttered, and lay them on a gridiron at a good distance from the fire. When they are enough, take off the papers, lay them in a dish, and pour over them some rich gravy. Garnish the dish with slices of lemon.

To broil the Inside of a Sirloin of Beef.

CUT out the inside of a small sirloin of beef, and take off the skins; then lay it open, by splitting it all along with a sharp knife; sprinkle over it some crumbs of bread, and a little pepper and salt. Lay it on a gridiron over a clear fire, and turn it frequently; take care that it is nicely done, and of a fine brown colour. When it is ready, lay it into a dish made very hot, and have ready the following sauce: Put into a saucepan a little gravy, and four shallots, chopped very fine; let

them stew some time, and then put in half a pint of red wine; make it boil, and pour it into the dish with the meat. Garnish with scraped horse-radish, and serve it up.

To broil a Breast of Mutton.

GET a fine breast of mutton, and parboil it; then slash it with a knife, and strew over it some parsley and sweet herbs, shred fine, a few crumbs of bread, a little grated nutmeg, and some pepper and salt. Lay it on a gridiron, and broil it till it is enough; then take it up, lay it in a dish, and pour over it some rich beef gravy.

To broil a Lamb's Head.

SPLIT the head open, and wash it very clean; then put it into a pot with some water, and boil it gently till it is half done; then take it up, and when you have drained it, strew over it some sweet herbs, crumbs of bread, a little grated nutmeg, and some pepper and salt. Set a gridiron over a clear fire, and lay on the head; turn it often, and while it is doing, put into a saucepan a quarter of a pint of veal gravy, add to it some truffles and morels, stew them till they are well done, and then pour them into a dish; lay the head over them, and serve it up, garnished with sliced lemon.

To broil Pork Steaks.

MAKE your fire very clear, and lay your steaks upon a clean gridiron; turn them frequently, and let them be well soaked, before they begin to brown.

S E C T. XXIII.

Of BROILING POULTRY.

To broil Pigeons.

CUT off the wings and neck, leave the skin at the neck to tie close, and then have some grated bread,
two

two pigeons livers, one anchovy, a quarter of a pound of butter, half a nutmeg, grated, a little pepper and salt, and a very little thyme and sweet-majoram, shred. Mix all together; put a piece, as big as a walnut, into each pigeon, sew up the rumps and necks, strew a little pepper, salt and nutmeg on the outside, broil them on a very slow charcoal fire, and turn them very often. When they are enough, send them to table with a rich gravy and some melted butter.

To broil a Fowl.

CHUSE a fine, fat fowl, cut it open down the back, and season it with pepper and salt; lay it on a gridiron a good height over a clear fire, and let the inside lie next the fire. When it is half done, you may turn it, and strew over it some raspings of a French roll; turn it often till it is enough, and then lay it in a dish with some sorrel sauce, made thus: Take a bunch of sorrel, and when you have picked it very clean, pour over it some boiling water, and let it stand a few minutes; then put it into a sieve to drain. Chop small a couple of shallots, and a little thyme and parsley; put these, and the sorrel, into a saucepan with half a pint of rich gravy, set it over a slow fire, and let it stew gently a few minutes; then put in a glass of red wine, and a piece of butter, rolled in flour; shake the saucepan about till the butter is all melted, then take the sorrel out, lay it in little heaps upon the dish, place the fowl upon it, and then pour the sauce over it.

S E C T. XXIV.

Of FRYING.

To fry Mutton Chops.

TAKE a loin of mutton, and cut the prime part of it into chops, not too thick; take off the skin, and sprinkle over the chops a little grated nutmeg, and some pepper and salt. Put into a fryingpan a bit of clean

dripping, and when it is all melted, put in the chops, turn them often, and fry them to a good brown. When they are enough, put them into a dish, and set them before the fire to keep hot; then pour all the fat out of the pan, dredge a little flour over the bottom, and pour in a quarter of a pint of good gravy, made hot; add to it a large spoonful of catchup, a little walnut-pickle, and a piece of butter, rolled in flour; set it over the fire, and stir it about till the butter is all melted; pour it over the chops, and serve them up, garnished with pickles.

N. B. Beef steaks, fried after this method, are exceeding good.

To fry Beef Steaks with Wine.

GET some rump steaks, and cut off the fat; then beat the lean with a rolling-pin, and fry them in dripping till they are enough; then fry the fat by itself, and lay it upon the lean. Pour the fat out of the pan, put in some rich gravy, a shallot, shred fine, a little pepper, salt, and some grated nutmeg; a gill of red wine, and a piece of butter, rolled in flour; boil this up together, and then pour it over the steaks.

To fry a Loin of Lamb.

CUT a loin of lamb into thin chops, grate over them a little nutmeg, and strew over them a little pepper and salt; put them into a pan with a little butter, and fry them till they are enough; then lay them in a dish before the fire to keep hot, while you make the following sauce: Pour the fat clean out of the pan, and dust in a little flour; pour in a quarter of a pint of boiling water, a glass of white wine, a spoonful of catchup, and add a piece of butter, rolled in flour; stir it about till the butter is all melted, and then pour it over the chops.

To fry Scotch Collops.

CUT some thin slices of veal, season them with grated nutmeg and a little salt, then beat up the yolk of an egg, and dip them into it; fry them in butter till they are brown. When they are almost enough, pour away the butter, and put into the fryingpan half a pint of gravy, the yolk of an egg beat up with a little white wine, a few mushrooms, and a piece of butter, rolled in flour; stir them well together, and when it has boiled a few minutes, pour it over the collops, and send them to table.

To fry Scotch Collops the French Way.

CUT some slices of veal off the fillet, and lard them with bacon; pour over them half a pint of boiling ale, and let them stand thus a quarter of an hour; then pour off the ale into a basin, strew over the collops a few sweet herbs, chopped small, and dredge over them a little flour; fry them in butter till they are enough, lay them in a dish with small, thin pieces of toasted bacon, and pour over the meat a sauce made in this manner: Drain the butter clean out of the fryingpan, then pour in the ale out of the basin, and a glass of white wine; add two anchovies, cut small, the yolks of two eggs, beat up fine, some grated nutmeg, a little salt, a piece of butter, rolled in flour, and a little lemon juice; stir this about till it is of a proper thickness, and the butter all melted.

To fry Veal marinated.

PUT into a deep dish half a pint of broth; add a quart of good vinegar, an onion, cut to pieces, a lemon, sliced, a whole leek, some chopped parsley, four bay-leaves, and half a dozen cloves, bruised. Cut some veal cutlets pretty thick, and put them into this marinade; let them lie in it about two hours, an

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turn them often ; then take them out, dry them in a cloth, and dredge them well with flour. Put into a fryingpan some hog's lard, and when it boils, put in the veal ; fry them till they are enough, and of a fine brown. Garnish the dish with fried parsley, and serve them up with gravy in a sauceboat.

To fry a Neck of Veal.

CUT a neck of veal into chops, and season them with pepper and salt ; put them into a stewpan with some rich veal gravy, and let them stew till they are half done ; then pour in a quarter of a pint of white wine, cover the pan close, and let them stew a few minutes longer. Then take them out, and strew over them a mixture of sweet herbs, shred fine, some crumbs of bread, grated nutmeg, and a little pepper and salt ; put them into a fryingpan, and fry them brown in hog's lard. When they are enough, lay them in a dish, and pour into a sauceboat the gravy they were stewed in, first thickening it with butter and flour.

To fry a Breast of Veal.

TAKE the bones out of a breast of veal, and season it well with pepper and salt ; then lay at the bottom of a stewpan some slices of bacon and veal, strew over them some sweet herbs, and then put in the breast of veal ; lay upon this some more slices of bacon and veal, pour in a little gravy, and set the stewpan over a stove ; cover it close, and let it remain there some time. In the mean while, put into a deep dish a pint of vinegar, add to it an onion, cut into pieces, some whole pepper, a bunch of parsley, and a lemon, cut into slices. Take up the breast of veal, and cut it lengthways in two ; lay it in this mixture, turn it frequently, and let it soak two hours ; then take it out, dry it with a cloth, and beat up the yolks of three eggs ; rub the veal over with it, and then strew over it some crumbs of bread. Fry it in hog's lard to a fine brown, then lay it in

in a dish, garnish it with fried parsley, and send some gravy up in a sauceboat.

To fry a Veal Sweetbread.

MAKE choice of the largest sweetbread you can get, cut it open, and lard it with some little pieces of bacon; rub over it some Seville orange, and then stew it some minutes in a pan, between slices of veal and a little ham. While it is doing, shred fine some mushrooms and sweet herbs, mince very fine the white of a chicken, and season it with pepper and salt; then add the mushrooms and herbs, and pound all in a mortar; when it is well beaten, pour in the yolks of four eggs, beat up with a glass of mountain, and mix it all well together. When the sweetbread is near done, take it up, roll it well in the force-meat, fry it in hog's lard to a fine brown, then lay it in a hot dish, and pour over it the following sauce: Put into a saucepan half a pint of rich gravy, and some truffles and morels; let them stew till they are enough, and then add a small glass of white wine, a spoonful of catchup, and thicken it with a piece of butter, rolled in flour. Garnish the dish with slices of orange and some fried parsley.

To fry Cold Veal.

CUT some cold veal into pieces the thickness of a crown piece, and the breadth of three fingers; make a seasoning for them with crumbs of bread, some sweet herbs and parsley, shred fine; a little grated nutmeg, and some pepper and salt. Beat up the yolks of some eggs, and dip the pieces of veal into it; then roll them in the seasoning, and fry them in butter till they are brown. When they are ready, lay them nicely in a dish, pour the butter all out of the fryingpan, and dredge over the bottom of it some flour; when it is well browned, pour in some hot gravy, and squeeze in a little lemon-juice; stir it well together, and then pour it over the veal. Garnish the dish with slices of lemon.

To fry Tripe.

TAKE part of a fine double of tripe, and cut it into square pieces not too large ; then dip them into a batter made with yolks of eggs, flour, and a little milk. Put a piece of butter into a fryingpan, and when it is melted, lay in the tripe, and fry it of a fine brown. When they are ready, lay them in a dish to drain ; then put them upon another clean, warm dish, and send them to table with melted butter and mustard.

S E C T. XXV.

*Of FRYING POULTRY.**To fry Partridges.*

TAKE some fine partridges, pick them very clean, and in the drawing of them, take care not to enlarge the vent ; take the galls carefully from the livers, and then chop them very fine ; mix with them an onion, some parsley and mushrooms, all shred very fine, and season it with pepper and salt ; add to them some scraped bacon, and a piece of butter ; work it into a paste, divide it into as many parcels as there are partridges, and stuff them with it. Put into a fryingpan a piece of butter, and when it is hot, lay in the birds ; and fry them gently over a clear fire. In the mean time, take a large quantity of olives, slit them open, and take out the stones ; put the flesh of the olives into a saucepan, pour over them some rich gravy, set it over the fire, and boil them some time ; then add some essence of ham, boil it all together, scum off the fat, and dust in a little pepper. When the partridges are thoroughly done, lay them in a hot dish, pour over them the sauce, and send them to table.

To fry Pigeons.

GET some fresh young pigeons, and when you have picked and drawn them very clean, cut each of them in two, lengthways, and put them into a stewpan with half a pint of gravy, a couple of onions, a small bunch of parsley, a few sprigs of thyme, a little sweet basil, a large piece of butter, and some pepper and salt. Set the pan over a good fire, and let the whole boil a few minutes; then add two spoonfuls of vinegar, boil them a little longer, and then take out the pigeons; dip them in whites of eggs, and dredge them well with flour; fry them nicely in hog's lard till they are enough, then lay them handsomely in a dish, and serve them up with gravy in a sauceboat.

To fry Chickens.

FIRST make a batter for them thus: Beat up three eggs in a little salt and water, add to this a quarter of a pound of butter, nicely melted, and a sufficient quantity of flour to make it of a proper consistency. When this is ready, cut your chickens into quarters, dip them into the batter, and fry them in hog's lard. When they are enough, lay them in a dish, and garnish it with fried parsley. Send them to table with rich gravy in a sauceboat.

S E C T. XXVI.

*Of RAGOUTS.**To ragout a Breast of Veal.*

TAKE the briscuit part of a breast of veal, and cut it into pieces; flour it well, and fry it very brown in some butter; then pour the butter clean out of the pan, and add some rich beef gravy; stew the veal till it is almost enough, and then put in two spoonfuls of catchup, a glass of white wine, some truffles and morels,

rels, a few mushrooms, and some fried oysters; boil these together a few minutes, then lay the veal handsomely in a deep dish, pour the sauce over it, and garnish with force-meat balls and sliced lemon.

A Ragout of Beef.

BONE a fine rump of beef, and then dredge it with flour; put it into a stewpan with a piece of butter, fry it brown all over, and then pour in a quart of boiling water; let it stew some time in this, then pour in some rich gravy, made according to the directions which have already been given. Cover the stewpan close, and boil it till it is near enough; then put in an ounce of truffles, a quarter of an ounce of morels, half a dozen dried mushrooms, a couple of artichoke-bottoms, and two spoonfuls of catchup. When the meat is nicely done, lay it in a dish, and pour the sauce over it.

To ragout a Neck of Veal.

CUT a neck of veal into steaks, and beat them quite flat with a rollingpin; bruise fine six cloves and three blades of mace; mix with them some grated nutmeg, and a little salt and pepper; season the steaks with this mixture, and then lard them with bacon; beat up the yolks of some eggs, and dip the steaks into them; then strew over them some lemon-peel, shred fine, and a few leaves of thyme, picked clean from the stalks. When they are thus prepared, put them into a fryingpan over a clear fire, let them do very gently, and turn them frequently.

Put into a saucepan a pint of rich gravy, add to it some mushrooms, truffles and morels, some fried and stewed oysters, and a few force-meat balls, dipped in the yolks of eggs; season the gravy well with pepper and salt, set it over the fire, and when it has boiled some time, add to it the yolks of three eggs, beat up with a quarter of a pint of cream, and a glass of Madeira; keep stirring of it, and let it just boil; then take it off the

the fire, and when the steaks are enough, lay them in a hot dish, and pour the sauce over them. Garnish with oysters and sliced lemon.

To ragout House Lamb.

TAKE a fore-quarter of house lamb, and cut off the knuckle; then squeeze over the rest the juice of half a Seville orange, and grate a little nutmeg over it; put it into a fryingpan with a piece of butter, and fry it to a fine brown. Then take it out, and put it into a stewpan with a quart of veal gravy, a bunch of sweet herbs, some whole pepper, a few cloves, four blades of mace, and a piece of lemon-peel. Cover the stewpan close, set it over a clear fire, and let it boil gently half an hour; then strain off the gravy, and keep the lamb hot in the pan. Take about half a pint of oysters, wash them clean in their own liquor, then flour them, and fry them in butter till they are almost enough; pour the butter clean out of the pan, and add the gravy the lamb was stewed in, first scumming off all the fat; put in, at the same time, a glass of red wine, and an anchovy, boned and cut to pieces; boil these till some of the liquor is wasted, then put in some pickled and fresh mushrooms, the juice of half a lemon, and two spoonfuls of mushroom-pickle; boil these up together, and then take the lamb out of the stewpan, lay it in a hot dish, pour the sauce over it, and garnish with sliced lemon.

To ragout a Leg of Mutton.

CHUSE a small leg of mutton, lard it with bacon, and roast it about half an hour; then take it up, and put it into a stewpan; add to it a quart of either white or red wine, a quart of gravy, and the same quantity of water; half a pint of verjuice, a couple of onions, a bunch of sweet herbs, half a dozen cloves, and a little pepper and salt. Set the stewpan over a good fire, cover it close, and let the meat stew till it is tender.

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When it is enough, strain off the gravy, put it into a saucepan with a couple of anchovies, boned, and cut into pieces some pickled mushrooms, a little of the liquor, and a piece of butter, rolled in flour; shake the saucepan about till the butter is melted and the gravy thick; take the mutton out of the stewpan, lay it handsomely in a deep dish, and pour the sauce over it. Send it to table, garnished with lemon.

A Ragout of Veal Sweetbreads.

TAKE some fine veal sweetbreads, put them into a saucepan of boiling water, and when they have boiled a few minutes, take them out, and lay them between a clean cloth to dry; then put them into a saucepan with some melted bacon, a bunch of sweet herbs, and a little pepper and salt; shake these about a few minutes, and then add some fresh mushrooms; let it simmer a little longer, and then take out the bundle of sweet herbs; pour in some rich veal gravy, and when the sweetbreads are nicely done, scum the fat all off the gravy, and thicken it up with butter and flour; lay the sweetbreads in a hot dish, and pour the sauce over them.

A Ragout of Ham.

CUT some slices out of the prime part of a ham, and beat them with a rollingpin; then lay them into a stewpan, cover it close, and set it over a slow fire in a stove. When they begin to stick to the pan, move them gently, dredge in some flour, and pour in a little rich veal gravy, made without any salt; add some whole pepper, a couple of cloves, a blade of mace, and a small bundle of sweet herbs. Cover the stewpan close, and let them stew about fifteen minutes over a very gentle fire; then take out the sweetbreads, scum the fat clean off, and thicken up the gravy; lay the ham in a dish, and pour the sauce over it.

To ragout Hog's Feet and Ears.

TAKE some souced feet and ears, boil them till they are tender, then cut the ears into long, thin slices, and the feet in two; put them into a stewpan with half a pint of rich gravy, a glass of white wine, some mustard, a large piece of butter, mixed up with some flour, and a little pepper and salt. Set the stewpan over the fire, stir it all together till the butter is melted, then pour it all into a deep dish, and serve it up.

To ragout Ox Palates.

GET some fine palates, and parboil them; then peel off the skin very clean, and cut them into thin slices. Take some fresh mushrooms, and when you have peeled and cleaned them, cut them into small pieces, and put them into a stewpan with some melted bacon and a bundle of sweet herbs; put to these the sliced palates, and then set the stewpan over the fire. When it has stood a few minutes, pour in a little veal gravy, add some pepper and salt, and a blade of mace. Let the palates stew gently till they are enough, and then take out the sweet herbs; scum the fat off, and thicken the sauce with some rich cullis.

To ragout Livers.

GET about six or seven livers of large, fat fowls, take the galls carefully from them, and put the livers in some boiling water to blanch. When this is done, put them into a bason of cold water; take a saucepan, and put into it a quarter of a pint of gravy, some small mushrooms, a large spoonful of catchup, a small piece of butter, rolled in flour, and a little pepper and salt; then put in the livers, and let them stew till they are tender. When they are enough, lay them in a dish, pour the gravy over them, and send them to table, garnished with slices of Seville orange.

A Ragout

A Ragout of Cocks-combs.

TAKE half a pound of cocks-combs, and when you have picked and cleaned them, put them into a saucepan with some melted bacon, a bunch of sweet herbs, some mushrooms, cut fine, and a little pepper and salt; set them over the fire a few minutes, and then pour in some rich gravy; cover the saucepan close, and let them stew very gently. When the cocks-combs are tender, take out the bunch of sweet herbs, and scum the fat clean off the gravy; then pour the ragout into a small dish, and garnish with sliced lemon.

S E C T. XXVII.

*Of FRICASEES.**To fricasey Lamb brown.*

CUT a hind-quarter of lamb into thin slices, and rub them over with the yolks of eggs, beat up fine; then season them with a mixture of pepper, salt, grated nutmeg, some lemon-peel, shred very small, and some marjoram and thyme, beat to a fine powder. When this is done, put into a stewpan a piece of butter, and when it is melted, lay in the meat; take care that it does not stick to the bottom of the pan, and fry it of a fine brown; then pour the butter all out of the pan, and add half a pint of rich gravy, a glass of red Port, some pickled mushrooms, a little of their liquor, a piece of butter, rolled in flour, and an anchovy, cut in pieces. When the lamb is enough, and the sauce of a proper thickness, dish it nicely up, and send it to table, garnished with sliced lemon.

To fricasey Lamb white.

HALF roast a leg of lamb, and when it is cold, cut it in slices. Put into a stewpan a little veal gravy, a few capers, shred fine, a little grated nutmeg, and a shallot,

shallot, chopped small ; then lay in the slices of lamb, and set the stewpan over a stove ; let the lamb boil till it is enough, and then thicken the gravy with the yolks of three eggs, beat up fine, and mixed with three spoonfuls of cream ; add some chopped parsley, keep shaking the stewpan about till the sauce is thick, and take care not to let it boil. When it is ready, serve it up, and garnish the dish with mushrooms and oysters.

If you find the eggs and cream do not thicken the sauce sufficiently, you may add a piece of butter, rolled in flour.

To fricasey Neats Tongues.

BOIL a couple of neats tongues till they are quite tender, then peel them, cut them into thin slices, and fry them in butter ; then pour out the butter, and add some rich veal gravy, a bundle of sweet herbs, an onion, two blades of mace, and some pepper and salt ; let these stew together a quarter of an hour, then take out the tongues, strain the gravy, and put both into the stewpan again. Beat up the yolks of a couple of eggs with a glass of white wine, grate in a little nutmeg, roll a piece of butter in flour, and put this, with the eggs, into the stewpan ; shake all about for five minutes, and then serve it up.

To fricasey Ox Palates.

PUT your palates into a saucepan with some cold water, set them over a slow fire, and let them boil gently till they are quite tender ; then take them up, blanch and scrape them very clean, season them with beaten cloves, mace and pepper, a little grated nutmeg, and strew over them some crumbs of bread. Put a piece of butter into a stewpan, and when it is melted, lay in the palates ; when they are nicely browned all over, pour the butter clean out of the pan, then put in some good beef gravy, a little lemon juice, an anchovy, a little salt, and a piece of butter, rolled in flour. Cover the stewpan close, and let them stew together a quarter

quarter of an hour ; then lay them in a dish, pour the sauce over them, and send them to table, garnished with sliced lemon.

To fricasey Veal Sweetbreads white.

TAKE some sweetbreads, and cut them into slices ; put them into a saucepan, and just cover them with water ; let them boil two or three minutes, and scum them very clean ; then put in a blade of mace, a bit of lemon-peel, a small onion, stuck with cloves, a quarter of a pint of white wine, first made hot, a little whole pepper, and some salt. Boil all these together till the sweetbreads are enough, then take them out, strain the liquor, and add to it three spoonfuls of cream and half a pound of butter, mixed up with a little flour ; put these into a saucepan, and set it over the fire ; when the butter is all melted, put in the yolks of two eggs, beat up with the juice of a lemon, and grate in a little nutmeg ; stir all well together, and take care that it does not curdle. Lay the sweetbreads in a hot dish, and pour the sauce over them.

To fricasey Sweetbreads brown.

CUT some veal sweetbreads into slices the length-way, then rub them over with the yolks of eggs, beat up fine, and season them with pepper, salt, and grated nutmeg. Set a fryingpan over the fire with a piece of butter in it, and when it is melted, put in the sweetbreads ; fry them of a light-brown, and then put them into a stewpan with some rich brown gravy, a spoonful of lemon juice, and a glass of red wine ; stew them till they are enough in this, and then thicken the sauce with a piece of butter, rolled in flour.

To fricasey Rabbits brown.

CUT a couple of rabbits into pieces, and fry them in butter over a good fire till they are brown ; then put them

them into a stewpan with some good beef gravy, two spoonfuls of catchup, and a little grated nutmeg. When the rabbits are enough, thicken up the gravy with butter and flour, dish them up nicely, and send them to table, garnished with parsley, fried very crisp.

To fricasey Rabbits white.

TAKE a couple of fine large young rabbits, and roast them; then skin, and cut them into pieces. Put all of them into a stewpan, except the necks and bellies, pour in some veal gravy, and add a little mace, some grated lemon-peel and nutmeg, an anchovy, and a small onion, shred fine; set them over a clear fire, and let them stew gently.

Put into a saucepan some cream, the yolks of two eggs, beat up fine, some lemon juice, a little shred parsley, and a piece of butter. Set them over the fire, keep stirring of it all the time, and as soon as it is hot, take it off the fire; for, if you let it boil, it will curdle. When the rabbits are enough, lay them in a dish, and pour this sauce over them.

To fricasey Pigs Ears and Feet.

TAKE as many nice white pigs ears and feet as you will have occasion for, boil them very tender, and then put them between a cloth to dry; cut the ears in thin, long pieces, and fry them in butter till they are brown; put them into a stewpan with some beef gravy, a spoonful of vinegar, a little mustard, a piece of butter, rolled in flour, and a little salt. Set them over the fire, and while they are stewing, take the large bones out of the feet, then cut them in two, and dip them in the yolks of eggs; strew over them some crumbs of bread, and a little pepper and salt. Lay them upon a clean gridiron over a clear fire, and broil them till they are enough; then pour the ears and sauce into a dish, and lay the feet upon them.

To fricasey Tripe.

GET some white and thick seam tripe, cut the thick part of it in thin slices, and put it into a stewpan with some veal gravy; add two spoonfuls of white wine, and a little lemon juice. Boil all these together a few minutes, and then put in the yolks of two eggs, beat up with some cream, a little parsley, and a couple of chives, shred fine; stir these all together over a slow fire till the gravy becomes thick, and take care that it does not curdle. Put some sippets into a dish, and pour the fricasey over them.

S E C T. XXVIII.

*Of FRICASEYING POULTRY.**To fricasey Chickens brown.*

SKIN a couple of chickens, then cut them to pieces, and rub them over with the yolks of eggs; grate some crumbs of bread very fine, and mix with it a blade of mace bruised and a little nutmeg; roll the pieces of chickens in this, and then fry them in butter till they are brown; turn them frequently to prevent their sticking to the bottom of the pan, drain off the butter, pour in half a pint of rich gravy and a glass of red wine, add some pickled mushrooms, and two spoonfuls of their pickle; let these boil up together, then put in a piece of butter rolled in flour, shake the stew-pan about till the butter is all melted and the sauce thick, then dish it up nicely, and send it to table garnished with fried parsley.

To fricasey Chickens white.

TAKE a couple of fine chickens, and when you have skinned and cut them into pieces, put them in a pan of cold water to draw out the blood, and afterwards

wards dry them in a cloth ; then lay them in a stewpan, and pour in a sufficient quantity of milk and water to cover them, and let them stew gently till they are enough. Put into another stewpan half a pint of cream, and a quarter of a pound of butter ; melt these together, and keep stirring of it all the time ; then take the chickens out of the other stewpan, and put them into this butter and cream ; add a little beaten mace, some pickled mushrooms, and a spoonful of their liquor ; mix these all well together, and then send them to table.

To fricasey Pigeons.

GET some fine young pigeons, pick, draw, and truss them nicely ; break their breast-bones, and then put them into a stewpan with some melted bacon, a small bunch of sweet herbs, a couple of onions, and some fresh mushrooms, chopped small ; then add two veal sweetbreads. Cover the stewpan close, and set it over a stove for a few minutes ; then pour in some rich gravy, and a gill of strong white wine ; let them stew gently till they are enough, then take out the onion and sweet herbs, scum the fat clean off the gravy, and thicken it with butter and flour.

S E C T. XXIX.

Of PATTIES.

To make Veal Patties.

TAKE a fine veal kidney, and mince it very small ; weigh just as much suet as there is of the kidney, and shred it very fine. Boil hard a couple of eggs, take out the yolks, and chop them small ; mix all these together, and season it with some salt and grated nutmeg. Then divide it into four lumps, roll each of them up tight, and put them into some puff-paste ; fry them in butter till they are enough, and of a fine brown.

Patty of Calves Brains.

TAKE out the brains from a couple of calves heads, pick them very clean, and scald them. Boil six eggs hard, take out the yolks, and bruise them; mix with them an equal quantity of forcemeat, some asparagus tops, first blanched, and then add the brains. Cover some small pattypans with a thin crust, put in this mixture, and cover them up; send them to the oven, and when they come home, lift up the top crust, and squeeze in a little lemon-juice; then pour in some rich gravy, and send them to table.

Lobster Patties.

TAKE the flesh out of a couple of boiled lobsters, and chop it very fine. Put the shells and the small claws, with the spawn, and the crust of a French roll, into a marble mortar; beat them to a fine powder, and then put it into a saucepan with some weak gravy; set it over the fire, let it boil till it becomes thick, and then strain it into a bason; pour half of it into a saucepan, squeeze in a little lemon juice, and then add the lobster, a small anchovy, a little pepper and salt, and a piece of butter. Set these over the fire till the butter is all melted, and then put it in a dish to cool; make a good crust, and cover the bottoms of some pattypans with it; then put in the lobster, and lay on the lids; let them be nicely baked, and when they are enough, raise up the lids, and pour in the remainder of the gravy that was left in the bason, first making of it hot.

Oyster Patties.

GET a fine large fresh silver eel, pick the flesh clean from the bones, and beat it fine in a marble mortar with some pepper, a few cloves, a little salt, and a glass of mountain; then take six large oysters, beard them, and wrap them up in this mixture. Cover six pattypans with some puff paste, and put an oyster into each

each of them with a bit of butter ; then put on the cover, and let them be nicely baked.

Mushroom Patties.

TAKE some mushrooms, not too large, scrape out their gills, and peel them. Put them into a saucepan with a piece of bacon, a clove or two, some chopped parsley, a whole onion, a quarter of a pound of butter, and some pepper and salt. Cover the saucepan close, set it over the fire, and let them stew a little ; then dust in some flour, and keep shaking the saucepan about to prevent their burning. When you find the liquor pretty thick, pour all out into a basin, and set the rest to cool. Let your pattypans be covered with a puff paste, and when the mushrooms are cold, put them in ; cover them up, and let them be nicely baked. When they are done, take off the top crust, and squeeze in the juice of half a lemon ; put on the cover again, and send them to table.

S E C T. XXX.

Of BAKING MEATS.

To bake an Ox Cheek.

GET a very fine ox cheek, make it very clean, and then bone it. Have ready a strong earthen pan, lay the bones at the bottom of it, and then put in the cheek ; add a large onion, stuck with cloves, a couple of carrots, scraped clean, and cut into pieces, some whole pepper, a small bunch of sweet herbs, four blades of mace, and a little salt ; then pour in two quarts of strong ale, and a quart of water. Tie over the top of the pan some coarse brown paper, and then set it into the oven. When it is thoroughly baked, strain the liquor into a stewpan, add to it a gill of red wine, and a large piece of butter, rolled in flour. Set it over the fire, and keep stirring of it till the butter is

all melted; then take out the cheek, lay it in a deep dish, and pour the sauce over it.

To bake a Rump of Beef.

PARBOIL a very fine rump of beef, and then take off all the skin. Make some holes in the beef with a sharp knife, and stuff it with the following ingredients: Chop fine some winter savory, thyme, sweet-marjoram and parsley, all picked clean from the stalks; add to it some grated nutmeg, three blades of mace, beat very fine, and some pepper and salt; mix all these well together, and then stuff some of it into all the holes. Beat up the yolks of two eggs, put to them the remainder of the stuffing, mix these well, and then rub it over the outside of the beef. When this is done, lay it in a deep earthen pan, pour over it the gravy which has run from it, with an equal quantity of red wine; cover it up close, and send it to the oven; let it bake about two hours, and when it comes home, lay it in a hot dish, and pour over it the gravy that is in the pan.

To bake a Leg of Beef.

GET a nice small leg of beef, wash it very clean, and when you have dried it, season it with pepper and salt. Put it into an earthen pan with a bunch of sweet herbs, a small bundle of cellery, a couple of onions, stuck with cloves, a carrot, cut in pieces, and two blades of mace; then pour in a quart of ale, and a sufficient quantity of water to cover the meat. Tie the pan down close with brown paper, and then send it to the oven. Let the meat be baked till it is quite tender, and when it comes home, strain some of the gravy into a saucepan, and scum the fat clean off; add to it a quarter of a pint of red port, two spoonfuls of old walnut pickle, and a piece of butter, rolled in flour. Put the saucepan over the fire, shake it about till the butter is melted and the sauce thick; then lay the meat handsomely

somely in a dish, pour the sauce over it, and send it to table, garnished with scraped horse-radish.

To bake a Calf's Head.

LET the head be very fine and white, and pick and wash it very clean. Take a flat deep dish, large enough to hold the head, and rub over it a piece of butter; then lay a-cross the top of it some long iron skewers, lay the head evenly upon them, and skewer up the flesh in the middle, that it may not lie on the dish. Strew over it some sweet herbs, parsley and lemon-peel, shred fine, and some crumbs of bread and grated nutmeg; dredge it with flour, and put a piece of butter on each of the eyes. Stick small pieces of butter on the head in different parts, and flour it over again; dust on a little pepper and salt, and then send it to the oven, with orders to have it well baked, and of a fine brown. Put the brains into a saucepan with some sage leaves and a little water, boil them till they are enough, and then take them up. When the head comes home, put it in a clean hot dish, and set it before the fire to keep hot; then pour into a saucepan the liquor that is in the dish the head was baked in, and add to it half a pint of rich gravy, a piece of butter, rolled in flour, a glass of red wine, a spoonful of catchup, and the sage leaves that were boiled with the brains, first chopped very fine. Set the saucepan over the fire, and boil all up together; beat the brains fine, put them in, and stir it well; then pour it into the dish with the head, and garnish with sliced lemon.

To bake Ox Palates.

TAKE some ox palates, wash them clean, and cut each of them into six pieces. Put them into an earthen pan with a small onion, stuck with half a dozen cloves, some whole pepper, two blades of mace, and a little bunch of sweet herbs. Pour in water enough to cover them, tie over the top of the pan some brown paper,

and send it to the oven. When they come home, strain off some of the liquor, add to it a little salt, two spoonfuls of red Port, and thicken it up with butter and flour. Take the slices of galates out of the pan, lay them in a dish, and pour the sauce over them.

To bake Mutton Chops.

CUT your chops off of a loin of mutton, season them with pepper and salt, butter a deep dish, and lay them in. Take the yolks of six eggs, and mix with them, by degrees, three spoonfuls of flour, and a quart of milk; add some grated ginger, and a little salt. Pour this mixture over the chops, and let them be nicely baked.

To bake Sheeps Tongues.

TAKE some sheeps tongues, blanch them, and then cut them into slices. Shred fine two large onions, and a good quantity of parsley and sweet herbs; sprinkle over this mixture some pepper and salt, strew some of it over the bottom of a baking dish, and then lay in some slices of tongue; strew in some more of the seasoning, and over that another row of tongue. Proceed in this manner till the dish is near full, and then pour in half a pint of rich gravy; stick some pieces of butter at the top, and then sprinkle on a thick covering of crumbs of bread. Let it be nicely baked, and of a fine brown; when it comes home, strew over it some raw parsley, chopped fine, and then serve it up hot.

To bake Lamb with Rice.

WASH very clean half a pound of rice, put it into a saucepan, and pour in a quart of good gravy; add three blades of mace, and some nutmeg. Set it over a slow fire, and let it stew till the rice grows soft and looks thick; then take it off the fire, and stir in a pound of butter. Beat up the yolks of six eggs, and when the rice is cool, pour them in.

Half

Half roast a fine neck and loin of lamb, cut them into steaks, and dip them into some melted butter; then take a deep dish, butter the inside of it, and lay them in; dust over them some pepper and salt, pour in the gravy that run in cutting them, and then the rice; beat up the yolks of three more eggs, and pour this over the whole. Send it to the oven, and bake it half an hour.

To bake a Pig.

PUT into the belly of the pig some sage, chopped very fine; then take a dish large enough to hold it, butter it well, and when you have floured the pig very thick, rub it all over with butter. Send it to the oven, and when it is enough, draw it out; rub it over with a piece of butter, put it into a coarse cloth, and then set it into the oven again till it is dry. Take it out, and put it in a dish; then cut it up, and pour the gravy that runs from it into a saucepan; add to it half a pint of veal gravy, and a piece of butter, rolled in flour. Set this over the fire, and shake it about till the sauce is thick; then put in the brains, and the sage which was baked in the belly of the pig; mingle these well together, and pour it into the dish.

To bake Rabbits.

TAKE a couple of fine rabbits, skin and clean them; save the livers, and cut the rabbits into quarters; then lard them with bacon. Cover the bottom of a dish with slices of veal and fat bacon, first seasoned with sweet herbs, spices, pepper and salt; then lay in the rabbits, and strew over them some carrots, onions, parsnips and parsley, all shred very fine; cover them up, and send them to the oven. While they are baking, make the following sauce: Put into a saucepan some slices of veal and bacon; add to them some carrots and parsnips, cut into pieces; then set it over the fire, and when the meat begins to stick to the bottom of the saucepan, dredge it with flour, pour in some rich

gravy, and add a large crust of bread, a couple of cloves, and some mushrooms. When this has boiled for some time, bruise the livers of the rabbits, and put them in; let all simmer together, and then strain it off. When the rabbits come from the oven, take them out of the pan, and put them into a stewpan with the sauce. Let them simmer up a little, and then lay them handsomely in a dish, and pour the sauce over them.

S E C T. XXXI.

Of BAKING POULTRY.

To bake a Fowl with Oysters.

TAKE a fine large fowl, and when you have picked and drawn it, truss it as for boiling. Stew a pint of oysters with some blades of mace, a glass of white wine, and a little salt; pour these into the fowl, and tie up the end. Butter a dish, and put it in; lay over it some pieces of thin fat bacon, and pour in a little gravy; then send it to the oven, and when it comes home, put it in a hot dish, and send it to table with a rich gravy.

To bake Pigeons.

TAKE as many fine pigeons as you have occasion for, and truss them; then make a stuffing for them with parsley, sweet herbs, and lemon peel, chopped very fine; add to them some grated nutmeg, pepper, and salt. Mix these all together with a piece of butter, and stuff the pigeons with it; tie up the neck and vent, and put them into a deep baking dish; pour in some veal gravy, and send them to the oven. While they are baking, make the following sauce: Put into a saucepan some veal gravy, add to it a small bunch of sweet herbs, an onion, cut in slices, a blade of mace, and a little whole pepper; let these stew together very well, then strain off the gravy, set it on again, with a
glass

glass of Madeira, two spoonfuls of pickled mushrooms, and some pickled oysters; when this boils, thicken it up with butter and flour. As soon as the pigeons come home, take them out of the baking dish, drain them from the fat, lay them in a hot dish, and pour the sauce over them.

To bake Larks.

TAKE a dozen of larks, and pick and draw them; then chop very fine some slices of ham and bacon, the white of a roasted chicken, and a large quantity of sage; mix these together, and season it with pepper and salt. Take part of this to stuff the lark with; then cut twelve slices of bacon, and strew over them the remainder of the mince-meat; lay a lark upon each piece, and roll it up tight; put them into a baking pan, and cover them up; send them to the oven, and three quarters of an hour will do them. When they come from the oven, take off the bacon, lay them handsomely in a dish, and send them to table with some rich gravy in a sauceboat.

To bake Partridges.

GET some fine partridges, let them be drawn, picked, and trussed for boiling; singe them, then lard them with thin slices of bacon, and season them with pepper and salt. Cut some slices of bacon and beef, lay them at the bottom of a stewpan, strew over them some sweet herbs, a couple of bay leaves, some sweet basil, and an onion, cut into pieces; then put in the partridges, and lay over them some more slices of bacon and beef; pour in a little rich gravy, and cover the stewpan close; set it over the fire, and lay burning charcoal upon it. Take some fine chardoons, blanch them in water, and then stew them in gravy. When they are enough, lay them in a baking pan, and strew over them some pepper, salt, and nutmeg; pour in a small quantity of gravy, take the partridges out of the stewpan, and lay them upon the chardoons; send them

to the oven, and let them be nicely browned. When they come home, take them out of the pan, lay the chardoons in a hot dish, and the partridges upon them. Send them to table with a rich gravy in a sauceboat.

S E C T. XXXII.

Of MAKING PASTE.

To make a Standing Crust.

SET on a saucepan with two quarts of water, and put into it six pounds of butter. Put a peck of flour into a dish, and when the butter is quite melted, scum it off into the flour, with a very little of the water; keep working, and pulling it into pieces, till it is cold, and you may then make it into any form you please. This is proper for large cold pies.

A Crust for large Pies.

PUT the yolks of three eggs to a peck of flour; then have ready a saucepan of boiling water, and put into it half a pound of tried suet, and a pound and a half of butter. When these are melted, scum them off with a little of the hot water, put this to your flour and eggs, and work it up into a paste.

A Puff Paste.

RUB fine half a pound of butter into a quarter of a peck of flour, sprinkle in a little salt, and add a sufficient quantity of cold water to make it into a paste; then roll it out, stick pieces of butter all over it, and strew over it some flour; roll it up, and then roll it out again, and put on more butter and flour. You must proceed in this manner, till you have made use of a pound and a half of butter. This puff is fit for fruit, and other nice pies.

A Crust

A Crust for Custards.

TAKE half a pound of flour, add to it six ounces of butter, the yolks of two eggs, and three spoonfuls of cream; mix these well together, and let them stand about a quarter of an hour; then work it up, and roll it out thin.

A Crust made with Dripping.

BOIL a pound and a half of beef dripping in water, then strain it, and let it stand to be cold. Take off the hard fat, scrape it, and boil it in this manner four or five times; then mix it with three pounds of flour, and make it up into a paste with cold water.

S E C T. XXXIII.

*Of MAKING MEAT PIES.**To make a Calf's Head Pie.*

GET a fine head, wash it very clean, and boil it till it is quite tender; then take it up, bone it, and cut the flesh in slices. Take out the eyes, and cut each of them into four pieces; slice the tongue, and season the whole with pepper and salt. Cover a dish with some good puff paste, then lay in the yolks of four eggs, boiled hard, and a few truffles; over these put in some pieces of the tongue; then lay in the meat of the head, put the eyes in different places, and then put in the remainder of the tongue; strew on a little Cayenne pepper, pour in a large glass of Madeira, and half a pint of veal gravy. Cover the pie with a thin paste, put it into a quick oven, and it will take an hour's boiling.

While it is baking, boil the bones of the head in two quarts of water with a bunch of sweet herbs, a large onion, three blades of mace, and some whole pepper; stew these together till there is but a pint of the liquor left;

left; then strain it off, and add to it a glass of red wine, two spoonfuls of catchup, and a piece of butter, rolled in flour. Then put the brains into a saucepan with a few sage leaves and a little water, and boil them till they are enough; then take them out, chop them both very fine, and season it with a little Cayenne pepper and some grated nutmeg; stir part of this into the gravy, and mix the remainder of it up with the yolks of some eggs, and fry it in little cakes of a light brown; boil hard six eggs, and take out the yolks. When the pie comes home, take off the lid, pour in a glass of Madeira, made hot, then lay in the yolks of eggs and cakes of brains, pour in the hot gravy, and serve it up without the lid.

A Veal Pie.

CUT a loin of veal into slices of a moderate thickness; cut likewise into slices a couple of veal sweet-breads, and then season them and the meat with pepper and salt. Have ready some force-meat, and make it up in little balls; then boil eight eggs hard, and take out the yolks. Cover a dish with some puff paste, and put three or four little bits of butter upon it; then lay in some of the meat, strew over it some mushrooms, cut small, over these lay a few oysters, and then put in some of the yolks of eggs and force-meat balls; then put in the rest of the meat, and over that the remainder of the eggs and force-meat balls, and some more oysters and mushrooms. Lay over the whole some pieces of butter, then put on the lid, and send it to the oven; when it comes home, take off the top crust, and pour in some veal gravy, made hot, with a little red wine in it; put on the lid again, and send it to table.

A Sweet Veal Pie.

CUT some veal into thin collops, and then season them with a mixture of mace and cloves, bruised fine, some grated nutmeg, and a little pepper and salt. Stone a quarter of a pound of raisins, wash very clean the same

same quantity of currants, and dry them in a cloth. Make a good puff paste, and cover a dish with it; put in the raisins and currants, strew over them a little fine powdered sugar, and then lay in the veal; add some force-meat balls, beat up with sugar, and some artichoke bottoms, fresh boiled. Mix among it some candied citron-peel, shred fine, and lay on the top some pieces of butter; put on the lid, and send it to the oven. In the mean time make the following caudle: Put into a clean saucepan a pint of white wine, and mix with it the yolks of three eggs; set it over the fire, and keep stirring of it one way, till it is thick; then take it off the fire, stir in sugar enough to sweeten it, and squeeze in the juice of a lemon. Take the lid off the pie when it comes home, and pour in this caudle hot; put on the cover again, and send it to table.

N. B. This pie may be made with lamb, but veal is preferable.

A Beef Steak Pie.

CUT the steaks off of a rump of beef, and season them well with pepper and salt. Let your dish be covered with a good crust, and then lay them in; pour in some water, put on the lid, and let it be well baked.

An Ox Cheek Pie.

WHEN you have washed the cheek very clean, bone it, and season it with pepper and salt; put it into a pan, pour in a little water, and let it stand a whole night in the oven. Cover a deep dish with a puff paste, then cut the cheek into small, square pieces, put it in the dish, and strew over it an ounce of truffles and morels, some mushrooms, a number of force-meat balls, a few artichoke bottoms, and the yolks of six eggs, boiled hard; dust on a little pepper and salt, pour in the liquor out of the pan the cheek was baked in, and then close up the pie. Send it to the oven, with orders to draw it out as soon as the crust is enough.

A Mutton

A Mutton Pie.

SKIN a fine loin of mutton, and take the fat out of the inside; cut the remainder into chops, and season them with pepper and salt. When you have made a good crust, put some of it over a dish, and then fill it with your meat; pour in some water, put on the top crust, and let it be well baked.

A Pork Pie.

TAKE the inside of a gammon of pork, cut some of the fat off the chine, and put them both into a marble mortar; beat them very fine, and season it with grated nutmeg, pepper and salt. Make a good crust, and cover a dish with it; put in some slices of fat off the chine, lay on this some of the beaten meat, and then another layer of bacon; over this put the rest of the meat, and lay half a pound of butter over the whole; pour in a quarter of a pint of red wine, and then put on the cover. Send it to the oven, and when it comes home, if you find it dry, pour in some melted butter.

A Devonshire Squab Pie.

CUT a loin of mutton into steaks, and season them well with pepper and salt. Cover a dish with a good crust, then pare some apples, and cut them into slices; lay some of these at the bottom of the dish, strew over them a little sugar, and then lay in some of the mutton steaks; over these lay another layer of apples, sprinkle on some more sugar, and then put in some slices of onions; cover these with the rest of the mutton steaks, then add another layer of apples and onions, pour in a pint of water, and close the pie. Send it to the oven, and let it be sufficiently baked.

A Kid

A Kid Pie.

COVER a dish with paste, and then cut as much of the kid in pieces as will fill it; lard the pieces with fat bacon, and season them with pepper, salt, and grated nutmeg; lay them in the dish, put over them some pieces of butter, and then lay on the top crust. Let it be nicely baked, and in the mean time prepare the following sauce: Put a pint and a half of rich gravy into a saucepan, and add to it half a pint of white wine; set it over the fire, and when it boils, thicken it up with butter and flour; have ready some fried oysters, and put them in. When the pie is enough, take off the top crust, pour in this sauce, lay on the lid again, and send it to table.

A Mutton Pasty.

GET a fine large fat loin of mutton, let it hang four or five days in a cool place, and then bone it. Put into a deep pan a pint of red wine and a pint of vinegar, stir these together, and then lay in the mutton; let it remain thus twenty-four hours, then take it out, and season it well with pepper and salt. Lay it into a dish, first covered with a good paste, put on the top crust, and send it to the oven; when it comes home, raise up the lid, and pour in a pint of rich gravy.

A Beef Pasty.

BONE a small rump, or a piece of a sirloin of beef, then beat the flesh with a rolling-pin, and rub it all over with moist sugar. Let it lie in it a day and a night, then wipe the sugar clean off, and wash the meat with red wine; season it with grated nutmeg, salt, and a little Cayenne pepper. Take a dish big enough to hold the beef, and cover it with a good crust; then lay in the meat, and cover it all over with butter; put on the top crust, and let it be thoroughly baked. When the pie is enough, if you find it dry, pour in some good gravy.

A Venison

A Venison Pasty.

GET a fine fat neck of venison, wash it very clean, and then bone it. Make a good paste, roll some of it out thin to put at the bottom of a dish, and some thicker to lay round the sides; then season the venison with pepper and salt, lay it into the dish, with the fat side uppermost, put over it half a pound of butter, and pour in half a pint of water. Cover the pie with a thick crust, and then send it to the oven: If it is put into a quick oven, it will be enough in two hours. Put the bones into a saucepan with two quarts of water, an onion, cut into pieces, a bunch of sweet herbs, some whole pepper, a little mace, and a crust of bread, toasted very brown. Set these over the fire, and let it stew gently till half the liquor is wasted; then strain it off, and keep it hot. When the pasty comes home, raise up the top crust, and pour in the gravy.

N. B. If a larger pasty is wanted, you must add more venison from other parts; and if it should prove lean, take the fat of a loin of mutton, steep it twenty-four hours in some good vinegar and red wine, mixed together, and then spread it over the top of the venison.

A Ham and Capon Pie.

TAKE a fine capon, dust over it some pepper, and put a piece of butter in the belly. Cut part of a boiled ham into slices, and when you have covered a dish with a good crust, lay in some of the ham, dust over it a little pepper, and then put in the capon; over this lay some more ham, then put in the yolks of eight eggs, boiled hard, and over them another layer of ham; pour in a little gravy, and cover it with a thick paste. Let it be well baked, and when it is enough, take off the top crust, and pour in some veal gravy, thickened with butter and flour; lay on the crust again, and send it up hot.

A Raised

A Raised Venison Pasty.

GET a fine side of venison, bone it, and take out all the sinews and skin. Proportion it for a pasty, by taking away from one part, and adding to another, till it is of an equal thickness, and then season it well with pepper and salt. Make a paste for it in the following manner: Take a peck of fine flour, and rub in it six pounds of butter; break twelve eggs, beat them up very fine, make the flour and butter into a pretty stiff paste with them, and some cold water; then raise it for the pasty, and let it be an-inch thick; put under it three sheets of strong writing paper, well floured. Have ready two pounds of beef suet, shred very fine, proportion it on the bottom to the breadth of the venison, leave a verge round the venison three fingers broad, wash that verge over with a bunch of feathers, dipped in an egg beaten; then lay a border of the paste on the place washed, and lay the venison on the suet; dust over it a little more pepper and salt, and put over the top two pounds of butter; cover it with a thick paste, and make a hole in the middle; send it to the oven, and it will take five hours and a half's baking. Break the bones, and put them into an earthen pan; sprinkle over them some pepper and salt, pour in a quart of water, and add half a pound of butter; cover the pan over with a paste made with flour and water, and set it into the oven at the same time the pasty is put in. When they come home, strain the gravy from the bones, and pour as much of it into the pasty, through the hole that was made at the top, as will fill it.

A Rabbit Pie.

TAKE four fine rabbits, skin, and make them very clean; then cut them into quarters. Take three pounds of veal cutlets, and let them be cut off of the fat end of the loin; season them and the rabbits well with pepper and salt. When you have covered a dish with a very
good

good crust, lay on half the veal cutlets, then put in the rabbits, with their livers, and over them the remainder of the veal; pour in a little veal gravy, then put on the top crust, and let the pie be well baked.

A Goose Pie.

TAKE a fine fat young goose, and when you have drawn and picked it very clean, cut off the head, neck, feet, and pinions; then cut the goose into quarters, and season it well with beaten mace, pepper and salt. Raise a crust big enough to hold it, and let it be pretty thick; put the quarters of the goose in, with the hollow side downwards, and lay over the top half a pound of butter; put on the cover, and let it be baked in a slow oven. Or, you may make it in the following manner: Take a pickled dried tongue, boil it very tender, then blanch it, and cut off the root. Have ready a very fine goose, and a large fowl; bone them both, and season them very high with pepper, salt, and beaten mace; then put the fowl into the goose, and the tongue into the fowl. Raise your crust, and let it be just big enough to hold the goose; then lay it in, and put over it half a pound of butter; put on the top crust, let it be well baked, and it is exceeding good either hot or cold.

A Pheasant Pie.

MAKE a stuffing for it thus: Rasp some bacon, then shred very fine some parsley, a couple of truffles, some mushrooms, and a few chives; mix these all well together, then pick and draw a pheasant, lard it well with bacon, and then stuff it. When you have raised the crust, cover the bottom with some scraped bacon, strew over it some pepper and salt, a couple of blades of mace, bruised, four whole cloves, and some sweet herbs, chopped very fine; lay in the pheasant, and strew over it some of the same seasoning; then lay upon it some thin slices of veal, cover the whole with some broad, thin slices of bacon, put on the lid, and send it

to

to the oven, with orders to have it well-baked. In the mean time, put into a saucepan a pint of rich veal gravy, add to it twelve truffles, peeled, and cut into slices; put in a little essence of ham, and then set the whole over the fire. When the pie comes home, take off the top crust, then take out the veal and bacon, scum off the fat, and pour in the gravy and truffles; lay on the lid again, and serve it up.

A Duck Pie.

MAKE choice of a couple of fine tame ducks, and let them be scalded and cleaned; cut off the neck, feet, and pinions; make very clean the livers, gizzards, and hearts; then season the ducks and giblets well with pepper and salt. Make a puff paste, and cover a dish with it; lay in the ducks, divide the giblets into two parts, and lay half at one end, and half at the other; pour in some good veal gravy, and send the pie, well covered, to the oven.

A Chicken Pie.

MAKE a good puff paste, and cover a dish with some of it. Take a couple of fine chickens, cut them into pieces, and season them with beaten mace, pepper and salt; then make a force-meat as follows: Take half a pound of veal, half a pound of suet, and the same quantity of crumbs of bread; put these into a marble mortar, and beat them very fine; season it with pepper and salt, and add to it an anchovy, chopped fine, some lemon-peel and thyme, shred small; mix these all up with the yolk of an egg, and then make it into round balls. Lay part of these at the bottom of the dish, then put in half of the chickens, and over these lay two sweetbreads, cut into slices; then strew in an ounce of truffles and morels, three artichoke-bottoms, cut to pieces, over these lay the remainder of the chickens, and pour in half a pint of weak gravy; put on the top crust, and send it to the oven. When it comes

comes home, raise up the lid, and fill the pie up with some rich veal gravy.

A Rich Pigeon Pie.

PICK and draw your pigeons, then lard the breasts of them with bacon. Strew over them a seasoning made with sweet herbs, pepper, salt, and grated nutmeg; shred fine a large quantity of parsley, some chives, the leaves of sweet herbs, picked very clean from the stalks, and some truffles and morels; cut the livers small, and mix with them twice their weight of beef marrow, and half as much fat bacon, scraped very fine, as there are livers; mingle all these well together, and take part of it to stuff the pigeons with. Make some very good crust, put some of it over a dish, and lay at the bottom of it the rest of the force-meat; then lay the pigeons regularly in, with four or five bay-leaves, put over them some thin slices of veal and fat bacon, lay on the top crust, and let it be nicely baked. When it is enough, take off the lid, take out the veal and bacon, scum off the fat, and pour in some very rich gravy; lay on the lid, and send it to table.

A Gibleet Pie.

LET your giblets be very nice and clean, put them all into a saucepan, except the livers, and add to them two quarts of water, a large onion, a bundle of sweet herbs, four blades of mace, and some whole peppercorns; cover the saucepan close, and set it over the fire; let them stew till they are quite tender, and in the mean time make a good crust; cover a dish with some of it, lay at the bottom a beef steak, seasoned with pepper and salt, upon this lay your giblets and livers, strain the liquor in which they were stewed, season it well, and pour it into your pie; then put on the lid, send it to the oven, and it will take an hour and a half's baking.

SECT.

S E C T. XXXIV.

Of TARTS and PUFFS.

To make Minced Pies.

GET four pounds of reed tripe, take out all the fat, and chop the tripe small; shred fine four pounds of beef suet, stone two pounds of raisins, and chop them small; rub very clean four pounds of currants, boil two pounds of mealy potatoes, peel and bruise them very fine; boil eight eggs very hard, and chop them small; cut off the rind of two lemons, and shred it very small; take half an ounce of nutmegs, mace and cinnamon, of each an ounce, and a few cloves; beat these very fine in a marble mortar, chop fine eight golden pippins, and weigh two pounds of moist sugar. Have ready a large pan, put in first the suet and currants, and mix these well together; then, by degrees, put in the rest of the ingredients, observing never to put in at once more than one thing; for if you put them all in together, it will be impossible to mix it equally. When all is well mingled, pour in a pint of brandy, a bottle of good sack, and squeeze in the juice of four lemons; stir it all together, then put it down close in a clean earthen pan, tie over it some brown paper, and if you set it in a dry place, it will keep good a long time.

Minced Pies another Way.

GET a neats-tongue, and parboil it; then take two pounds of it, and shred it very fine; chop very small two pounds of beef suet, one pound of raisins, first stoned, five pippins, pared and eared, and the rind of a lemon, pared very thin; add to these a pound of sugar, two pounds of currants, and an ounce of cloves, finely beaten; squeeze in the juice of four Seville oranges, pour in half a pint of sack, a little orange-flower water, and mix them all together,

When

When you make the pies, lay a thin puff paste over some pattypans, and then put in a thin layer of the minced meat; upon that lay some citron-peel, candied, and cut very thin; over that another layer of minced meat, then some candied orange-peel, cut very thin, and over this some more meat; then squeeze in the juice of half a Seville orange, add two large spoonfuls of red wine, put on the top crust, and let them be nicely baked.

An Egg Pie.

SHRED fine a pound of suet, boil hard twelve eggs, take out the yolks, and chop them small; mix these well with the suet, and dust over it some beaten cinnamon, pepper and salt. Mix together a quarter of a pint of cream, a glass of sack, and two spoonfuls of rose water; then stir into it a pound of currants, washed and picked, and mix the eggs and suet with this. Cover a dish with very rich puff paste, pour in the ingredients, put on the cover, and send it to be baked. When it comes home, take off the upper crust, and stir in half a pound of butter; squeeze in the slice of a small lemon, then put on the cover, and send it to table.

A Tart.

MAKE a force-meat for your tart thus: Take two pounds of veal suet, chop it small, and then pound it in a marble mortar; season it with some pepper and salt, a small nutmeg, grated, a little lemon-peel, shred fine, and a few sweet herbs; add the crumb of a penny loaf, grated very fine, and the yolks of three eggs; mix these well, then divide it, and roll half of it into balls. Cover a dish with some puff paste, and lay over it the remainder of the force-meat; take two veal sweetbreads, cut each of them into four slices, and lay them in the dish; split two pair of lambs-stones, and put them among the sweetbreads; then put in some of the force-meat balls, and lay over these twelve cocks-combs; strow in half an ounce of truffles, an ounce of morels, and

and some fresh mushrooms, cut to pieces, a few asparagus tops, four artichoke-bottoms, fresh boiled, and chopped small; put in the rest of the force-meat balls, and add two spoonfuls of pickled mushrooms; sprinkle over all a little pepper and salt, pour in some weak gravy, put on the cover, and send it to the oven.

A Cherry Tart with Currants.

PUT round the sides of a small dish some thin puff paste, and cover the bottom with sugar. Take some red currants and cherries, pick them very clean from the stalks, mix them together, and put half of them into the dish; strew over them some sugar, and then put in the rest of the fruit; over them some more sugar, then lay on the lid, and let it be baked in a slack oven.

N. B. When you make a currant tart, put in a few raspberries, and they will give it a fine flavour.

An Apple Tart.

PARE your apples, and cut them into slices; make some good puff paste, and lay an edge of it round a dish; put some of the apples at the bottom, strew in some sugar, a little lemon-peel, sliced small, four cloves, and some cinnamon, beat very fine; cover these with the rest of the apples, and, if you can get them, put in a couple of quinces, pared, and cut into slices; sprinkle in some more cinnamon and sugar, squeeze in the juice of half a lemon, and pour in a cup of cold water, or, if you are desirous of having your apples look red, pour in a glass of red wine; put on the top crust, and send it to be baked. When it comes home, if it is to be creamed, you must do it in this manner: Beat up the yolks of a couple of eggs with half a pint of cream, grate in a little nutmeg, and stir in some sugar; take off the top crust, and cut it in small three-corner pieces; stick them about the pie, and pour the cream upon it.

A Pear Tart.

WHEN you have pared and cut them into quarters, put them into a saucepan with a piece of lemon-peel, and pour in water enough to cover them; let them simmer over a slow fire till they are quite tender, and then take them out. Lay at the bottom of a small dish some sugar, strew in a few cloves, then lay in the fruit, and put over it a sufficient quantity of sugar to sweeten it; squeeze in the juice of half a lemon, and pour in a little of the liquor they were stewed in. Put on the top crust, and let it be baked in a slow oven.

An Orange Tart.

TAKE two lemons, and as many China oranges; put them into a saucepan with four quarts of water, and boil them till they are tender. If there is more than a pint of water left in the saucepan, pour it out, and add to the pint you leave in, a pound of loaf sugar; let it boil up, and then take out the oranges and lemons; slice them, and lay them in a dish, first covered with some puff paste. Have ready twelve pippins, pared, cored, and quartered; boil them in the syrup till they are quite soft, lay them over the orange and lemons, and pour in syrup enough to fill the dish; put on the cover, set it in a slow oven, and bake it half an hour. When you make tarts of preserved fruit, only lay it into your patty-pans, put a very thin crust over it, and bake them no longer than will do the crust.

Iceing for Tarts.

TAKE a pound of fine loaf sugar, beat and sift it; put it into a marble mortar with the white of an egg, that has been well beat up; add to these two spoonfuls of rose-water, and keep stirring of it one way till it becomes very thick. When you lay it on your tarts, do it with a small brush, and then set them into a cool oven

Even to harden: Take care they are not discoloured by standing too long.

To make Lemon Puffs.

TAKE a pound of fine lump sugar, beaten and sifted; grate very fine the rinds of two lemons; put this, with the sugar, into a marble mortar, and grind them till they are well mixed. Beat up the whites of three eggs, and mix them with sugar and lemon; beat it well together. Dust over some writing-paper a little sugar, drop on the puffs, set them in a cool oven, and when they are cold, take them off the papers.

Chocolate Puffs.

SCRAPE an ounce of chocolate, and mix with it half a pound of double-refined sugar, well beaten and sifted; then whip up the white of an egg to a froth, and wet it with this froth till it becomes a stiff paste. Make the puffs into what form you like best, lay them upon paper, and bake them in a very slow oven.

Ratafia Puffs.

GET half a pound of apricot-kernels, or, if they cannot be had, take the same quantity of bitter-almonds, blanch them, and beat them very fine with a little orange-flour water; mix them with the whites of three eggs, well beaten, and put to them two pounds of lump sugar, finely beaten and sifted; work it up into a paste, then lay it in small round bits on tin plates, floured, set them in an oven that is not too hot, and they will puff up, and be soon baked.

S E C T. XXXV.

Of PUDDINGS and DUMPLINGS;

A Suet Pudding.

TAKE half a pound of fine beef suet, skin it, and chop it very small. Beat up two eggs with some salt, pour them into a pint of milk, and put the suet into a pan with some flour; grate in a little ginger, pour in the milk and eggs by a little at a time, beat it all well together, and if you find it too thin, dust in some more flour. Let your pudding-bag be very clean and quite dry, flour it very thick, and pour in the mixture; tie it as close as possible, put it into the pot with the water boiling, and it will take two hours doing.

A Batter Pudding.

BEAT up very fine the yolks of six eggs, and three of the whites; add to them a quart of milk, a little salt, and some grated nutmeg; then put to it, by degrees, six large spoonfuls of flour, pour this into a bag, well floured, tie it close, and boil it half an hour. When it is taken up, pour melted butter over it, and send it to table.

A Bread Pudding.

BOIL a quart of milk with a bit of cinnamon and lemon-peel in it; cut as much stale crumb of bread into thin slices as you think the milk will soak quite through, pour the milk boiling hot upon it, cover it up, and let it stand to cool. Beat up three eggs with a little salt, add some grated nutmeg, and two large spoonfuls of mountain, or one of brandy; mix this with the bread and milk. Take a bason, large enough to hold it, butter it well, and then flour it very thick; pour the pudding into it, tie a cloth over the top, and boil it an hour and a quarter.

A Plum

A Plum Pudding.

SHRED very fine a pound of suet; take the yolks of eight eggs, and half the whites; grate the crumb of a penny loaf, add to it some grated nutmeg, a little ginger, and a pound of flour. Have ready a pint of milk, beat up the eggs, and mix with them half the milk; then stir in the suet, flour, and bread; rub very clean a pound of currants, and stone a pound of raisins; mix these with the rest, and then add as much more milk as is requisite to make it into a thick batter. Tie it up close in a cloth, and boil it five hours.

An Apple Pudding.

GET a pound and a half of fresh beef suet, chop it very small, mix it with a pound of flour, and add just cold water enough to make it into a paste; roll it out half an inch thick, pare your apples, and cut them into thin slices; lay them upon the paste, strew over them a few cloves, and put in a piece of lemon-peel; close the paste, tie it up close in a cloth, and boil it three hours. When it is enough, take it out of the cloth, and lay it in a dish; cut a piece of the crust out of the top, put in a large piece of butter, and sugar enough to sweeten; stir it about, lay on the crust again, and send it to table.

It is the common practice to make the paste with butter, but fine suet is far preferable, as it makes the crust much richer and lighter.

An Oatmeal Pudding.

PUT into a quart of milk, just warm, one pint of whole oatmeal, very carefully picked, and let it soak at least two hours; then add to it a quarter of a pound of stoned raisins, half a pound of currants, a little salt, four ounces of sugar, and half a pound of good butter. If you bake it, marrow on the top is a good addition; it is very good either baked or boiled.

A baked Apple Pudding.

TAKE twelve large pippins, coddle them over the fire very slowly, that they do not crack, and when they are soft, peel and core them, and pulp them through a cullender; add to them three spoonfuls of orange-flower water, ten eggs, well beat and strained, half a pound of very good butter, melted, make it very sweet, and add a candied orange, lemon, or citron-peel. Put a sheet of puff-paste into a dish, pour in your pudding, and bake it with care. It is done in half an hour.

A baked Rice Pudding.

PUT into a saucepan a quarter of a pound of rice, and with it a quart of milk, a piece of lemon-peel, and a small stick of cinnamon; set it over a clear fire, and keep stirring of it all the time, that the rice may not burn to the bottom of the saucepan. When the rice is soft, stir in a quarter of a pound of good butter, and as much sugar as will sweeten it; grate in half a nutmeg, mix all well together, and when it is cold, put in four spoonfuls of rose-water, and the yolks of eight eggs, beat up with the whites of four of them; then pour it into a dish, first covered with a thin puff paste, and let it be nicely baked.

A baked Bread Pudding.

TAKE a pint of new-milk, and a quarter of a pound of butter; put them both into a saucepan, set it on the fire, and keep stirring of it till the butter is all melted; then add to it a sufficient quantity of grated bread, to make it of a proper thickness, a small nutmeg, grated, two spoonfuls of rose-water, four eggs, beat up with a little salt, and sugar enough to sweeten it. A few currants, washed clean, and put in, make it very good; stir all well together, butter a dish, and pour in the pudding.

ing. Send it to the oven, and it will be enough in half an hour.

An Almond Pudding.

PUT into a marble mortar half a pound of blanched almonds, beat them to a paste with some orange-flower water, and add four grated biscuits, half a pound of butter, four large spoonfuls of sack, the yolks of eight eggs, and four of the whites, well beaten; a quart of cream, and a sufficient quantity of sugar to sweeten it. Put a puff paste at the bottom of a dish, and garnish the edge with some; pour in the pudding, and let it be nicely baked.

A Bread and Butter Pudding.

COVER a small dish with some rich puff paste, got a penny loaf that is a day old, and cut it into thin bread and butter; lay some of these into the dish. Pick and wash some currants, and strew some of them in; then lay in another layer of bread and butter, over these strew some more currants, and thus fill up the dish as far as the bread and butter go. Beat up four eggs, and mix them with a pint of cream; add to it a little salt, some grated nutmeg, as much sugar as will sweeten it, and one spoonful of rose-water, and the same quantity of orange-flower water; stir these all together, pour it into the dish with the bread and butter, send it to the oven, and half an hour will bake it.

A Cheese-curd Pudding.

TAKE the curd of a gallon of new-milk, drained from the whey, put it into a marble mortar with half a pound of butter, and beat them well. Break six eggs, take all the yolks and half the whites, beat them up, and strain them to the curd; add half a pint of flour, and the crumb of a halfpenny roll, grated very fine; mix these together, and sweeten it to your palate. Butter some pattypans, and fill them; set them into a

Cool oven, and when they are enough, turn them out into a small dish, pour over them some butter, melted very thick, with a glass of good mountain, and some sugar in it; cut slips of candied orange-peel to stick up in them.

A boiled Rice Pudding.

PICK a quarter of a pound of rice very clean, and stone half a pound of raisins; put them both in a cloth, and tie it so as to give the rice room to swell; boil it two hours, and when it is enough, take it up, pour over it some melted butter, strew on some sugar, and grated nutmeg.

A Millet Pudding.

BEAT very fine half a pound of loaf sugar, and sift it; mix with it half a pound of millet, and add to it two quarts of milk, half a pound of fresh butter, broke to pieces, and a whole nutmeg, grated. Butter your dish, stir the pudding well, and pour it in; let it be baked an hour and a quarter in a slow oven.

Yeast Dumplings.

MAKE a light dough with flour, water, yeast, and a little salt. When you have kneaded it well, cover it with a cloth, and set it before the fire to rise. Let the pot be very large that you boil them in, fill it full of water, and set it over the fire; when it boils, make the dough into little round balls, flat them with your hand, and put them into the pot; eight or ten minutes will boil them. Observe to keep them from the bottom of the pot, and take care that the water boils all the time; take them up as soon as they are done, lay them in a dish, and serve them up with melted butter. Set upon the table some vinegar and powdered sugar, for those who chuse to mix them with their butter.

A baked

A baked Tansy.

TAKE a pint of milk and a pint of cream, about a pint of juice of spinage, which must be well dried after washing, before you stamp it; strain it, and pour it in; beat fifteen eggs with a little salt, leave out eight whites, strain them into the other things, and put in near a pint of grated bread or biscuit; grate in a whole large nutmeg, and as much sugar as will make it very sweet; set it over the fire, and keep stirring of it till it becomes pretty thick; then pour it into a dish well buttered, and set it into a cool oven. Half an hour will bake it.

A Hunting Pudding.

STONE a pound of fine large raisins, shred small a pound of beef suet, mix these together, and add to them four spoonfuls of flour, a whole nutmeg, grated, a pound of moist sugar, and four eggs, beat up with a little salt; stir and beat all well for some time. Let your pudding-bag be quite dry, and flour it well; pour in the pudding, and tie it very close; put it into the pot with the water boiling, and keep a good fire under it; you must boil it full four hours. Send it to table with melted butter, and a little mountain in it.

A Sago Pudding.

WASH very clean half a pound of sago in some hot water, pour away that, and add some more; do this three or four times, then put it into a saucepan with a quart of new-milk, and a flick of cinnamon; set it over the fire, and keep stirring of it till it becomes thick; take out the cinnamon, stir in half a pound of butter, and pour it all into a dish. Take the yolks of nine eggs, and four of the whites; beat them up with four spoonfuls of mountain, and a little grated nutmeg; mix these along with the sago, and put in a quarter of a pound of currants, washed very clean in hot water;

add sugar enough to sweeten it, and a glass of rose-water; stir it all well together, pour it into a dish, covered with some puff paste, and let it be nicely baked.

A Light Pudding.

PUT into a saucepan a pint of new-milk, and a stick of cinchamon; set it over the fire, and when the milk has boiled, strain it off. Break eight eggs, take all the yolks, and four of the whites, beat them up with a little salt, and then put in a glass of mountain; add this to the milk, into which put a spoonful of flour, the crumb of a halfpenny roll, two large spoonfuls of rose-water, and sugar enough to sweeten it; beat it well, flour your pudding-bag, and pour it in; tie it close, and boil it an hour. When it is enough, take it up, and pour over it some melted butter with a little white wine, and sugar in it.

A Lemon Pudding.

BLANCH a quarter of a pound of almonds, put them into a marble mortar with a little orange-flower water, and beat them very fine; then put in half a pound of butter, three quarters of a pound of sugar, and the rinds of two lemons, grated. When you have beat all these very fine, squeeze in the juice of one lemon, and put in the yolks of twelve eggs, beat very fine; mix all these extremely well, put a puff paste over a dish, pour in the pudding, set it into a cool oven, and bake it three quarters of an hour.

An Orange Pudding.

TAKE three good Seville oranges, cut them in two, and squeeze the juice into a clean pan; boil the peels in water, and shift it three times; then pick out the pulp and strings, beat the peels very fine in a marble mortar with some orange-flower water; add to it half a pound of butter, and a sufficient quantity of sugar to make

make it sweet; beat these ingredients well together, and then pour in the yolks of nine eggs, with five of the whites; mix these with the rest, put some puff paste at the bottom of a dish, and garnish the edge with some; pour in the pudding, and let it be carefully baked.

A Marrow Pudding.

CUT a penny French roll into slices, and pour over it a quart of cream, made boiling hot. Blanch half a pound of almonds, beat them well with two spoonfuls of rose water, and add to it the yolks of six eggs, four spoonfuls of rich sweet mountain, a pound of beef marrow, sliced, half a pound of currants, washed very clean, and six ounces of candied lemon and citron, sliced. Mix these well with the bread and cream, put it into a dish rubbed with butter, and bake it half an hour.

A Custard Pudding.

MIX together two spoonfuls of flour, and a pint of cream; add to it six eggs, well beaten, a little salt, a small nutmeg, grated, and sugar enough to sweeten it. Butter and flour a bason well, pour the pudding into it, tie a cloth over it, and boil it three quarters of an hour.

A Sweetmeat Pudding.

MAKE some good puff paste, roll it very thin, and cover a dish with it. Take of orange-peel, lemon-peel, and citron-peel, each an ounce; slice them very thin, and lay them into the dish. Beat up the yolks of eight eggs, and two whites; mix these with half a pound of fine loaf sugar, powdered and sifted, and the same quantity of butter, melted; beat all these well together, and pour them into the dish over the sweetmeats. Set it into a cool oven, and bake it three quarters of an hour.

A Quince Pudding.

SCALD six quinces very tender, then take them up, let them cool, pare them, and scrape off as much of the soft and fine part as will be sufficient for the pudding; add to this a little beaten ginger and cinnamon. Take the yolks of four eggs, beat them up, and mix them with a pint of rich cream; pour this on the quinces, stir them well together, and sweeten it to your palate. Cover a dish with some puff paste, pour in the pudding, and bake it.

A Yorkshire Pudding.

MIX four eggs, well beaten, with a quart of milk; put in as much flour as will make the batter rather stiffer than is fit for pancakes, grate in some ginger, and put in a little salt. When you have laid your meat down to roast, put into a stewpan a little bit of butter, and when it is melted, pour in the batter; let it remain a few minutes on the fire, then turn a plate-bottom upwards in the middle of the drippingpan under the meat, and set the stewpan, with the pudding in it, on the plate. Let it stand in this manner till the meat is enough, and take care that the fire is kept clear at the bottom. When you are ready to send it up, drain off all the fat, set the stewpan on the fire again to dry it perfectly, then loosen it, and slip it into a dish. Send it to table with melted butter.

A boiled Loaf.

FOUR upon a Dutch twopenny loaf a pint and a half of boiling milk, cover it up with a plate, and let it stand till it has soaked up all the milk; then tie it up in a bag, and boil it a quarter of an hour; melt some butter very thick, and put into it a little white wine and rose-water. When you take up the pudding, put it in a hot dish, dust over it some sugar, and pour on the butter.

Suet

Suet Dumplings.

BEAT up four eggs very fine, and mix them with half a pint of milk; wash very clean a pound of currants, and shred small a pound of suet; put these to the eggs and milk, stir them together, add flour enough to make it into a thick batter, then put in some salt, and grate in a little ginger. When you have beat these well, add half a pint of more milk, and as much flour as will make the whole into a fine light paste; then make it into little balls, and flat them on the top. When the water boils, put them in the pot, stir them frequently, to prevent their sticking to the bottom, and mind that the water boils very fast. They will be enough in half an hour.

A Calf's Foot Pudding.

GET a couple of calf's feet, pick off the fine white part, and shred it very small; mix with it half a pound of suet, chopped fine, the crumb of a roll, grated, a quarter of a pound of currants, washed very clean, some beef marrow, and a little sugar. Mix these well together, and then add eight eggs, beat fine, and a pint of cream; stir these together, put it into a bag, tie it close, and boil it two hours. Send it to table with some melted butter in a sauceboat, mixed with a little white wine and sugar.

Black Puddings.

PUT into a pan three quarts of oatmeal, sifted and picked very clean, and two quarts of hog's blood; pour over these three pints of boiling milk, cover them up, and let it stand thus five or six hours; then mix it well, and put in a quarter of an ounce of pepper, and the same quantity of cloves and mace, all bruised very fine; add a large quantity of leeks, penny-royal, savory and fennel, shred very small. Take six pounds of the leaf of the hog, and cut it into small square pieces; put
this

this to the rest, and mix it all well together with your hands; scrape and wash the guts very clean, tie one end of them, fill them three parts full, make them what length you like, and then tie the other end; prick them with a pin, and put them into a saucepan of boiling water. Let them boil very gently an hour, then take them out, and lay them on clean straw to drain.

To make Fritters.

BEAT up four new-laid eggs with half a pint of cream, add a spoonful of brandy, and some grated nutmeg and ginger. When you have mixed these well together, stir in some flour, and make it into a thick batter; beat it for some time, pare your apples, and slice them thin. Set on a fryingpan with a bit of butter in, dip your pieces of apples in the batter, and when the butter boils, put them in; fry them of a light-brown on one side, and then turn them.

To make Pancakes.

TAKE the yolks of eight eggs, and half the whites; beat these up very fine with a little salt, mix them with a quart of milk, and, by degrees, stir in flour enough to make it of a proper thickness; grate in some ginger, and pour in a glass of brandy; the longer you beat it, the better it will be. Put into a fryingpan a small bit of butter; when it is melted, pour in a ladleful of the batter, and move the pan round, that the batter may spread all over it; shake the pan, and when one side is done, turn it, or, if you can, toss it, which is much better.

S E C T. XXXVI.

Of making SAUSAGES.

Common Sausages.

TAKE almost the double weight of fat to your lean pork, and pick both clean from bones, skin, and kernels;

nells; shred it severally very fine, then mix and shred it together, and to four pound of this meat you may put a very large nutmeg, the weight of the nutmeg in cloves and mace, and almost the weight of all the spice in pepper; beat all fine, and let your heap of salt be as big again as the spice and pepper; shred a large handful of fresh sage and a little thyme, very fine; grate two spoonfuls of white bread, and take two yolks of eggs; mix all very well together, and fill your skins.

Oyster Sausages.

TAKE four pounds of lean pork, and cut out all the gristles and skin; chop it small, and beat it in a marble mortar; then mix with it twice the weight of beef suet, shred very fine. Open a peck of fine oysters, dry them in a cloth, and chop them small; mix these with the pork and suet, season it well with pepper, salt, grated nutmeg, and cloves and mace, beaten fine. Put this down close in an earthen pot, and it will keep good a fortnight or three weeks. When you use any of it, add to it as much egg as will make it roll smooth, then make it up into small cakes with a little flour, and fry them in clean dripping of a fine brown.

S E C T. XXXVII.

Of P O T T I N G.

To pot Beef.

TAKE a piece of lean buttock of beef, and rub it over with salt-petre; let it lie one night, then take it out, and salt it very well with white and bay-salt, put it into a pot just fit for it, cover it with water, and let it lie four days; then wipe it well with a cloth, and rub it with pepper, finely beaten; put it down close into a pot without any liquor, cover the pot close with paste, and let it bake, with large leaves, six hours at least; then take it out, and when it is cold, pick it clean from the

the skins and strings, and beat it in a stone mortar very fine; then season it with nutmeg, cloves and mace, finely beaten, to your taste, and pour in melted butter, which you may work up with it like a paste. Put it close down, and even in your pots, and cover it with clarified butter.

To pot Venison.

CUT a handsome piece of venison, fat and lean together, put it into a broad pan, and lay over it some little bits of butter; tie over the top of it some strong paper, send it to the oven, and order them to bake it quite tender. When it comes home, take it out, drain it, and lay it in a dish to cool; then take off all the skin, put the flesh into a marble mortar, and beat it till it becomes a paste: season it to your palate with pepper, salt, grated nutmeg, beaten cloves and mace. The butter which the meat was baked in will, by this time, be quite cold; take as much of it as you think will moisten the meat, and mix them well together; put it down close in an earthen pot, and pour clarified butter over it.

To pot Neats Tongues.

PICKLE them red, as you do to dry, and when you think them salt enough to dry, boil them very tender; take them up, and peel them, and rub them with pepper, cloves and mace, all over; then turn them round into a pot to bake, and lay them in single pots on their side. You must cut off the root as well as the skin, and cover them with butter; bake them with brown bread. When they come out of the oven, pour out the gravy, and let the same butter serve, when cleared; if there is not enough, add more clarified.

To pot Pigeons.

TAKE what quantity of pigeons you like, let them be large, and quite fresh; cut off their legs, draw them, and wipe them very clean; season them high
with

with salt and pepper, put them down close in a pan, and lay over them as much butter as you think will cover them when it is melted; bake them quite tender, then take them out, drain them very dry, season them well with beaten mace and cloves, and a little more pepper and salt; put them down close in a clean pot. When the butter is cold, take it off the gravy, put it into a saucepan, and melt it, and pour it over the birds. If the butter does not lie at least two inches thick, you must melt more, and pour it on.

N. B. Fowls are to be potted in the same manner; but, if you chuse it, you may bone them.

S E C T. XXXVIII.

Of COLLARING.

To collar a Breast of Mutton.

TAKE a large breast of mutton, bone it, and take out all the gristles; rub it all over with the yolk of an egg, season it with pepper, salt, and nutmeg; parsley, thyme, and sweet-marjoram, all shred small; add a shallot, if you love it. Wash and cut an anchovy in bits, strew all this over the meat, roll it up hard, tie it with a tape, and put it into boiling water; when it is tender, take it out, and cut it in round slices, not too thin; pour over it a sauce made with a little strong broth, boiled up with an onion and an anchovy; strain it, put in a few shred capers, and thicken it with butter. It is very good cold.

To collar Beef.

TAKE a piece of flank of beef, cut it square, and take off the inner skin; make a brine of water and bay-salt strong enough to bear an egg, to the breadth of a sixpence, let the beef lie in it one week, then rub it all over with salt-petre, and let it lie three days longer; then take one ounce of white pepper, one large nutmeg, the weight of it in mace, and the weight of both in
cloves;

cloves; beat it all grossly, and strew upon the beef; then roll it up hard, bind it with a tape, sew it up in a cloth, and put it in a long earthen pan; fill it up with half claret and half water, cover it close with a coarse paste, and bake it twelve hours in a very hot oven; then take off the tape, and roll the cloth very hard about it again; tie it up, and hang it up to drain and cool. If you like herbs, thyme, sweet-marjoram, and parsley, shred, are the proper sort; but it does not roll so close with as without. It cannot be baked too tender.

To collar Pork.

GET a fine breast of pork, bone it, strew over it some sweet herbs, parsley, and sage, shred fine; season it well with pepper and salt, roll it in a hard collar in a cloth, tie it at both ends, and boil it tender. When it is cold, take off the cloth, put the collar into a pan, cover it with some of the liquor it was boiled in, and an equal quantity of vinegar.

To collar Veal.

BONE a breast of veal, and make your seasoning with cloves, mace, pepper and salt; mix with it some parsley, sage, and sweet herbs, shred very fine; strew this all over the veal, then roll it very tight, and bind it with narrow tape; boil it very tender in half white wine and half water, seasoned with salt and spices. When it is cold, take off the tape, and keep it in the pickle.

To make Pig Brawn.

GET a boar pig about a month or six weeks old, scald it very clean, bone it, cut it in half, and season it with pepper, salt, mace and nutmeg; strew over it some thyme, winter-savory, and sweet marjoram, shred fine; roll it up into four collars, and boil them gently till they are very tender; then put them into a pan, add to the liquor they were boiled in half a pint of white wine.

wine vinegar, and a little salt ; pour this over the collars, and it will keep them good for some time.

To collar a Pig.

SLIT it up the belly and back, then take out all the bones, wash it clean from the blood, and lay it to soak in a pan of water a day and night, shifting the water as it grows red ; then take it out, and wipe it very dry ; strew all the inside of both pieces very well with salt, pepper, cloves, mace and nutmeg, beat and grated ; then roll them up as hard and tight as you possibly can in two collars, bind them with a long tape as close as it will lie, and after that, sew them up in cloths. The liquor you boil them in must be a quart of white wine, a little good vinegar, and the rest water ; there must be a great deal more than will cover them, because they must boil leisurely above three hours ; put into the liquor a piece of ginger, a nutmeg, cut in pieces, a few cloves, and two blades of mace ; a sprig of bays, and a few leaves of sage, with some salt. When they are tender, take them up, and squeeze them tight in the cloth, that they may come out in shape ; when the liquor they were boiled in is cold, add half a pint of vinegar, and keep the collars in it.

S E C T. XXXIX.

Of PICKLING MEAT.

To pickle Pork.

BEAT fine half a pound of salt-petre, strew it over your meat, and let it lie in this manner one day. Then mix together half a peck of common salt, and half a peck of bay-salt ; rub this well into the pork, and let it lie twenty-four hours, by which time the blood will have all run from it ; then put it into a tub as close as it can be laid, and pour over it a pickle made in the following manner : Put half a peck of white salt into three
gallons.

gallons of water, and let it dissolve; set it on the fire; boil it an hour, and keep skimming of it all the time; let this stand till it is cold, and then pour it on the pork.

To pickle Neats Tongues.

CLEAN them well, and rub them very dry; then lay them flat in a long pan, and salt them well with common salt. Let them lie two days, then on every tongue rub an ounce of salt-petre, beat fine, and mixed with some coarse sugar; let them remain thus two or three days, and then salt them again with common salt. After this, turn them often, and put fresh salt when wanted. These need never be dried, but boiled out of the pickle, as you have occasion for them.

To pickle Pigeons.

BONE them, and season them with salt, pepper, cloves and mace, beat fine; sew them up at the back, and tie them close at both ends; boil them in two quarts of water, a pint of white wine, and the same quantity of white wine vinegar; put into it a small bunch of sweet herbs, and a bit of lemon-peel. When the pigeons are enough, take them out of the pickle, and set them to cool; boil the pickle some time longer, and scum it very clean; put the pigeons down close in the pot they are to be kept in, and when the pickle is quite cold, pour it over them.

N. B. Sparrows and larks may be pickled in the same manner.

S E C T. XL.

Of Making HAMS and BACON.

To make Bacon.

CUT off all the inside fat from a side of a hog, lay it on a dresser, and let it lie for the blood to run away; then salt it thoroughly on both sides with common salt, and

and let it lie a week. Beat fine a quarter of a pound of salt-petre, a pint of bay-salt, and a quarter of a peck of common salt; mix these well with two pounds of coarse sugar, rub your pork well all over with this mixture, and then lay it, with the skinny side downwards, in a pan that will retain the pickle. Baste it with the pickle every day for a fortnight, then hang it up in a chimney where wood is burned, and when it is well dried, keep it in a dry place. The best way of preserving it, is to put a nail into the cieling, and hang the ham upon it, by which means the air will be admitted to it freely every where.

To make a Ham.

CUT off a ham from the hind-quarter of a fine fat hog, beat an ounce of salt-petre, mix it with a pound of common salt, and a pound of moist sugar; rub this well into the ham, lay it in a large pan, and if any of the mixture remains, strew it in. This will melt into a fine pickle, turn the ham in it every day, and baste it well with some of it. Let it lie thus a month, and then hang it up in a chimney-corner, where it may be wood-smoked, and where there comes but little heat. When it is thoroughly dried, it is fit for use; but if you intend to keep it a long time, it is best to hang it up in some damp place a month before it is dressed, which will make the flesh very tender. If it should grow mouldy in the hanging, it is so much the better, as it will make it eat very fine and mellow.

To make a Ham of Mutton.

CUT a hind-quarter of mutton ham-fashion, mix with an ounce of salt-petre, finely beaten, a pound of common salt, and a pound of coarse sugar; rub your ham well with it, and lay it in a pan with the outside downwards; baste it every day for a fortnight, then roll it in sawdust, and hang it in the wood-smoke a fortnight; then boil it, and hang it in a dry place. This eats best cut into rashers, and broiled.

To

To make a Westphalia Ham.

TAKE the hind-quarter of a fine fat black hog, hang it up two days, then beat it very well on the fleshy side with a rollingpin, and rub an ounce of salt-petre, finely beaten, in every place; let it lie in this manner a day and a night, then take an ounce of beaten salt-prunel two large handfuls of common salt, one handful of bay salt, and a pound of coarse sugar; mix all these together put it into a stewpan, set it over the fire, make it very, hot, but take care not to melt it; while it is hot, rub it all over the ham very well with two large handfuls more of salt, let it lie thus till it melts to brine, then turn it twice a day, and baste it with the brine, which it must remain in three weeks; then take it out, and dry it as bacon.

To make Dutch Beef.

TAKE eight pounds of buttock of beef without bone, rub it all over with six ounces of coarse sugar, and let it lie two days; then wipe it a little. Take six ounces of salt-petre, beaten, a pint of petre-salt, and a pint of white salt; rub it well in, and let it lie three weeks, rubbing and turning it every day; then sew it up in a cloth, and hang it in your chimney to dry; turn it upside down every day, that the brine do not settle, and boil it in pump water until it is very tender.

Hung Beef.

TAKE a navel piece of beef, and let it hang up as long as it will keep good; then take it down, and wash it very clean in sugar and water. Take six-pennyworth of salt-petre, and two pounds of bay-salt; dry them, and pound them small; mix it with three large spoonfuls of sugar, and rub the beef well all over with it; then strew over it as much common salt as you think will salt it sufficiently. Let it lie close till the salt is all dissolved, which it will be in about a week's time; let it

it remain in the pickle a fortnight longer, and turn it every other day; then hang it where it may have a little warmth of the fire, but not too much. It may hang here ten or twelve days; then boil it very tender, with a wisp of hay in the water. It will keep good three months, if you mind to keep it wiped very dry.

S E C T. XLI.

Of PICKLING FRUITS, &c.

IT is necessary, in order to preserve your pickles good, to pay a due regard to these directions: Always keep your pickles in stone jars, and be careful to set them in a dry closet, otherwise the vinegar will lose all its acidity: never put your hands into the jars, but make use of a wooden spoon that has a long handle to it, and holes in the bowl; put over the mouth of the jars a bladder, and tie over that a piece of leather, by which means the air will be kept out; remember to tie the jar down close after taking out any sort of pickle.

To pickle French Beans.

LET your beans be very young, wipe them clean, cut off the stalks, and string them; put them into a clean dry jar, and make the pickle as follows: Take as much vinegar as you think you shall have occasion for, and to every gallon put a nutmeg cut into quarters, two large races of ginger cut, a quarter of an ounce of mace, and the same quantity of cloves and whole pepper; boil these up together, and pour them boiling hot upon the beans; cover them up, and let it stand two days; then pour the pickle off into a clean sauce-pan, boil it up, and pour it over the beans; in two days afterwards do this again; let them stand thus three days, then put the vinegar, beans, and spice all into a bell-metal skillet, set it over a clear fire, and let them just boil up; take them off, and put them into the jars, lay a plate over the top, let them stand till they

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they are quite cold, and then tie them down very close.

N. B. The same method must be observed in pickling of Girkins.

To pickle Cucumbers in Slices.

TAKE some fine large green cucumbers, and to every dozen of them you must allow a couple of large onions; slice the cucumbers pretty thick, and pare and slice the onions; put them together into a dish, and strew over them some salt, cover them with another dish, and let them stand a day and a night; then put them into a clean cullender to drain; when they are pretty dry put them into a jar, and cover them with white wine vinegar; let them remain thus a couple of days, and then pour the vinegar off into a clean saucepan; put into it a little salt, some ginger, whole pepper, mace, and a few cloves; boil these up together, and pour it on the pickles boiling hot; put a plate over the jar, and let them stand till they are quite cold, then tie them down close, and in a week's time they will be fit to eat.

To pickle Cauliflowers.

TAKE some fresh large cauliflowers, let them be very white, and not too ripe; pull them into little sprigs, and pick the small leaves from them; fill a large stewpan with spring-water, and when it boils put in the flowers; add two ounces of salt, and let them boil quick for about a minute; then take them out with a sliee, throw them into cold water, and then lay them on a cloth to dry. Have ready some jars, with wide mouths, and put in the cauliflowers, fill them with vinegar that has been distilled, put in some mace, and a nutmeg or two cut into slices; cover the top of the jar with mutton-fat, and then tie them down; let them remain in this manner six weeks; then open them, and if you should

should find the pickle has a sweetish taste, you must pour it off, and put in fresh vinegar ; after which they will be fit to eat in three weeks time.

To pickle Walnuts Black.

PUT your walnuts into salt and water for nine days, putting fresh to them every other day ; then put them into vinegar and water, an equal quantity of each, and some salt ; let your nut just boil up in it ; then strain them off, and rub the black stuff off them with a coarse cloth ; and then put them into jars. Make the pickle for them in this manner : Take as much white wine vinegar as will cover them ; and to every quart put in one ounce of white pepper, one nutmeg sliced, half an ounce of cloves, the same quantity of whole ginger, twelve shallots, four bay leaves, and a stick of horse-raddish cut into pieces ; boil all these up together, and pour it hot over the pickles ; cover them very close ; boil the pickle up every other day for three times, put half a pint of mustard-seed on your nuts the last time you boil up the pickle, and when they are quite cold tie them down close. They will keep good three years, and the last walnut will be better than the first.

To pickle Walnuts Green.

PARE your walnuts very thin, and put them in a tub of spring-water as you pare them, with one pound of salt, and let them lie in it a day and a night ; then take them out, spread them upon a cloth, and lay another over them ; get some fresh vine leaves, lay some of them at the bottom of a jar, and a quarter of an ounce of the galangal root sliced, then put in some of the walnuts ; when the jar is a fourth part full, lay in some more vine leaves, and a quarter of an ounce more of galangal, and in this manner fill up the jar, laying vine leaves and galangal between every layer of the walnuts ; cover them with white wine vinegar, and at

the top of all lay some vine leaves. Let this stand all night; and in the morning pour off the vinegar into a flannel, boil it up, and pour it on the nuts again. When it has stood three days pour off the vinegar again, and to every gallon of it put a pound of salt, pour it upon them, and let them stand five days covered with a piece of flannel. Then pour away the vinegar; wipe the walnuts one by one; set on some fresh vinegar, and while it is boiling wipe out the jar very dry, lay at the bottom of it some fresh vine leaves, put in some slices of galangal as before, and then lay in some of the walnuts, strewing over them some whole pepper, some sliced nutmeg, and some mace; put in more walnuts and strew in some cloves; proceed in this manner till the jar is full; and then put on more vine leaves, and pour in the boiling vinegar; let it stand to be cold, and then put in a large quantity of mustard-seed, and a stick of horse-raddish cut into pieces; tie the pot down close, and they will be fit to eat in a fortnight's time.

To pickle Onions.

TAKE some small onions, strip off the outer skin, and boil them in water till they begin to grow tender; then drain them dry, and when they are cold, strip off two more of the skins, and dry them with a soft linnen rag; put them into a stone jar, and to every quartern of onions, add five bay leaves, two races of ginger sliced, and a quarter of an ounce of mace. To each quart of vinegar put two ounces of salt, boil these together, skim it very clean, and when it is cold, fill up the jar with it, and then tie them down very close.

To pickle Mushrooms.

GET some very small buttons, cut off the bottom of the stalks, and throw the buttons into salt and water; then rub them very clean with a coarse cloth,
and

and as you do them put them into another pan of water. Put into a stew-pan some milk and water, set it over a clear fire, and when it boils take the buttons out of the pan, and put them into this; let them boil three minutes, then strain them through a cullender; spread them on a clean dry cloth, cover them with another, and when they are quite dry, put them into bottles, with a few corns of white pepper, and some mace; fill up the bottles with some good white wine vinegar, and then tie them down very close.

To pickle Red Cabbage.

GET a fine large red cabbage, cut it into thin slices, put it into a cullender, and strew a handful of salt over it; boil your vinegar up with some all-spice; put the cabbage into a jar, and when the pickle is cold pour it in; tie it down, and it will be fit for use in a few days.

B O O K I V.

The ART of PRESERVING.

To preserve Damsons.

GET some ripe damsons, cut some of them in pieces, and put them into a sauce-pan; cover them with water, and set them over a clear fire; let them boil till the goodness is all out of them, and then strain the liquor. Wipe the whole damsons clean, and weigh as much lump sugar as there is fruit; put about the third part of this sugar into the liquor, and set it over the fire; let it boil up gently, skim it two or three times, and then strain it through a flannel bag; put it into the sauce-pan again, set it on the fire, and as soon as it boils put in the damsons; let them boil up three
L 2 minutes,

minutes, then take them off, cover them close, and let them stand half an hour; turn them into the syrup, and set them on again; let them boil up once more; then take the damsons out, put them into a bowl, pound the remainder of the sugar, and strew it over them; then pour the hot liquor over them, cover them up, and let them stand twelve hours. Then put them into a preserving-pan, and boil them till they are tender; put the damsons into pots, and boil the liquor till it jellies; when it is almost cold, pour it over them; then paper them up, and they will keep good a long time.

To preserve Raspberries.

LET your raspberries be large, and gather them before they are too ripe; take the weight of them in powdered sugar, moisten the sugar with some water, and put that and the raspberries into a preserving-pan; set them over a clear fire, and let them boil gently, till you find they are clear; take out the raspberries, and boil the syrup till it becomes very thick; then take it off the fire, put in the berries again, let them stand till they are cold, and then put them into the glasses.

To preserve Cherries.

To a pound of cherries, after they are picked and stoned, put a quarter of a pint of the juice of red currants, first passed through a jelly-bag, and the weight of both liquor and cherries in double refined sugar; sift your sugar, and strew it as you put them into your preserving-pan; boil and scum it till the cherries look quite clear; let them stand to be cold, and then put them into the glasses.

To preserve Apricots.

TAKE the apricots before they have hard stones in them, put them into a coarse cloth, with a large
handful

handful of salt; rub them well in it; then put them into scalding-hot water; set them on a slow fire, and let them boil gently till they are tender; put to a pound of apricots, a pound of double-refined sugar; wet the sugar with a little water, and boil it to a thick syrup; and when the apricots are drained and cold, and the syrup is cold, you may put them together into your glasses.

To preserve Currants.

PICK all the seeds out of them with a quill; take the weight of the currants in sugar, and to every pound of sugar put a pint of water; put the sugar and the water into a sauce-pan, and when it boils put in the currants; they must boil very slow, and be often skimmed: after boiling a quarter of an hour take the currants out, let the syrup boil to a proper thickness, then put the currants in again, and when they look clear take them off, let them cool, and put them into glasses.

To preserve Gooseberries.

TAKE the largest sort of gooseberries before they are ripe, pull off the black eye, but let the stalk remain on; put them into a sauce-pan, and cover them with water; set them over the fire; let them stand till they grow soft, and take care they do not boil fast enough to break; when they are enough put them into cold water. To one pound of gooseberries, put a pound and a half of lump sugar; put the sugar into a sauce-pan, and to every pound of it allow a pint of water; set it over the fire, and when the sugar is all melted, strain the syrup through a jelly-bag, then pour it into a preserving-pan; take the gooseberries out of the water, dry them and put them into the syrup; set them over a very slow fire, and let them boil gently till you find the sugar has penetrated them; then take

them off, cover them with white paper, and let them stand till the next day. You must next take the gooseberries out of the syrup, and boil it till it is thick; skim it clean and put in the gooseberries; let them stand over a slow fire; and when the syrup grows very roapy and thick, take them off, and let them stand till they are cold. Boil some fresh gooseberries in water, and when the liquor is strong, strain it off; after it has settled, put to every pint of it a pound of double-refined sugar; let this just boil up, strain it through a jelly-bag, and let it stand till it is cold. Put the gooseberries into glasses, and fill them up with this syrup; cover them with paper, and keep them in a dry closet.

B O O K V. Of CANDYING.

To candy Orange or Lemon Peels.

BOIL the peels very tender, and shift the water three or four times; then take half their weight in sugar; and to each pound of sugar, put a quart of water; boil and scum it very clean; then take it off the fire, put in the peels, and let them remain in it a fortnight; heat them once a day; then take rather more than half their weight in sugar; and to each pound of this sugar, put a pint of water; put in the peels, and heat them till they look clear, but do not let them boil; then take them out, and boil the syrup up to a candy height, throw in the peels, let them just boil up, and then take them out and put them into a sieve to dry.

Orange-Chips.

CUT the peels off some very fine oranges not too thin, boil them in a large quantity of water, shifting them

them often to prevent their being bitter. When they are tender, dry them, and take their weight in fine lump sugar; put them into a preserving-pan together, pour in a little water, set them over the fire, and let them boil gently till the sugar is almost consumed; then lay them thin on plates, and set them in the sun to dry.

To candy Oranges Whole.

CUT a small round hole at the top of some Seville oranges, and pick out all the seeds; sew up every orange separately in a linen cloth; boil them till they are tender, and change the water very often; when they are soft take them out of the cloths, and scrape them very clean; take their weight in fine sugar, beat and sift it, and to every pound add a pint of rich sweet Mountain; boil these together, and skim it very clean; then put in the oranges, cover them up close, and let them boil till they are clear. Take the same quantity of sugar as you did at first, put it into a preserving-pan, just moisten it with Mountain, and set it over the fire and let it boil; take the oranges out of the first syrup and put them into this, and take care that they are covered all over with it; set the pan off the fire, cover it up close, and let it remain thus a day; then take out and put them into a stove to dry.

To candy Angelica.

BOIL it in water till it is tender, drain it, and scrape the outside of it very clean; when you have dried it in a cloth, put it into a thick syrup for a couple of days; then set them over the fire, and when it is scalding-hot take it off, and let it stand two days longer; then take out the angelica, and spread it upon tin plates to dry.

B O O K VI.

Of making English Wines.

TAKE thirty gallons of soft water, either rain, or river water. It should be obtained in as clear a state as possible, but boiling is needless. Put this water into a vessel, at least one third bigger than will contain that quantity; and add to it one hundred weight of Malaga raisins, picked from the stalks; mix the raisins well in the water, that they may not remain in lumps; then cover it partly, but not intirely, with a linen cloth, and let it stand in a warm place, if the season be not hot. It will soon begin to ferment, and must be well stirred about twice in twenty-four hours, for fourteen days: It must then be examined by the taste, to try if the sweetness be nearly gone off; and if that be found so, and the fermentation be greatly abated, which will be perceived by the raisins sinking to the bottom, the fluid must be strained off, and pressed out of the raisins, first by the hand, and afterwards by a press, if such be easily procured. But if there be no press, two boards may be used with the assistance of a large weight, or other strong compressive force; which must be continued as long as any fluid can be made to drop from the mass. The fluid thus separated from the skins, or mass of the raisins, must be then put into a good sound wine cask, well dried and warmed, together with eight pounds of Lisbon sugar, and a little yeast; but some part of the liquor must be kept out, to be added from time to time, at the abatement of the fermentation, that will come on again, may admit, without the wine rising out of the cask. In this state it must continue for a month, with the bung-hole open; and then, the whole of the liquor kept out having been now put into the vessel, must be closely stopped up, so that no air enter; and in this state it must be kept for a year or longer; at which time it may be bottled off.

This

This wine may be drank, and will be very good at the end of a year and half; but it will be much better, if kept longer; and will improve for four or five years. When it has a proper age, it will equal any strong cordial foreign wines; and may, by the addition of proper substances to flavour and colour it, be made to resemble them.

This is the most perfect kind of what may be called artificial wine; but others may be made cheaper. There are two methods of making a saving in the expence. The one is, to substitute instead of the whole quantity of raisins here directed, a greater proportion of sugar; leaving out four pounds of raisins, for one of sugar added: or the quantity of both sugar and raisins may be diminished, and a proportion of clean malt-spirits added, when the bung of the cask is closed up. The use of distilled spirits in this manner is not so objectionable as it may at first appear to persons, who are not acquainted with these matters. For such spirits will lose their fiery quality, and be rendered soft and mellow, by their incorporation with the oily part of the wine. And there is nothing more certain, than that the practice of using them is general in the preparation of all foreign wines, for our market; and more particularly those stronger kinds, which are most esteemed by us. Any other kind of large raisins, which are cheap, may be used, as well as the Malaga; and the thinner the skins, and the sweeter the pulp, the stronger will be the wine.

It has been practised formerly to bruise the raisins; but it is unnecessary with respect to the common sort, as they will soon burst with the fermentation, and freely give out their contents. But there are some small kinds with tough skins, which, if employed for this purpose, should be bruised; or they will resist the penetration of the water. These kinds are not, however, so good for the purpose of making wine as the larger; or, at least, if they be chosen for any particular flavour they may give the wine, there should

be only a certain proportion mixt, added to some of the other kinds : and in this case, they should be first bruised.

The practice of a double fermentation, as here directed, first of the raisins themselves, and afterwards of the sugar, is not the common method : and very good wine may be made, by fermenting both at the same time. But this method is, nevertheless, preferable ; for it sometimes happens, from some unknown circumstances in the fermentation, when such method is not practised, that the wine will turn out cloudy, and not admit of being fined, by any means at present understood : which accident is prevented by this double fermentation remaining, as the second perfectly works all the remaining half fermented part of the pulp : besides, in consequence of this more perfect fermentation, the wine is lighter, and becomes wholesome and perfect with less age ; the glutinous matter of the raisins being intirely resolved.

Of this wine, by adding the proper flavour, may be formed imitations of all the natural wines, of a very strong body ; and by abating the proportion of raisins, sugar, or both, other smaller kinds may, by the same means, be produced.

If this wine be perfectly fermented, and kept a long time, so that no sweetness remain, it will resemble Madeira. An imitation of Frontinac may be made by the wine, in which the proportion of sugar, or of malt-spirits, to the raisins, is large, and the whole body weaker ; the muscadel flavour of Frontinac being exactly to be imitated by an infusion of the flowers of meadow-sweet in some of the wine, and added in that proportion, which may be found sufficient to raise the due degree of the flavour. In the making this artificial Frontinac, the fermentation should be stopt, by closing the cask, and adding the spirit, while a considerable sweetness yet remains ; and the wine may be drank after it has been a short time in bottles.

Cyprus wine may be imitated also, by the same means ; the infusion of the meadow-sweet being added.

to the wine prepared in the best manner above directed. But in this case, three or four pounds more of sugar than the quantity in the recipe should be used, and the fermentation stopt, while a considerable degree of sweetness remains. This kind will be the better for age; and, if properly managed, can never be distinguished, even by actual comparison, from the true Cyprus.

The imitation of Mountain is to be made by preserving a small degree of sweetness, giving the nut-like flavour, and keeping the best kind of the above wine to a due age. This nut-like flavour may be obtained by the infusion of the Florentine orris-root, powdered with a very small proportion of orange and lemon-peel: and this wine may be rendered more dry or sweet, by continuing the fermentation a greater or less time; and adding a correspondent proportion of clean malt-spirits, when the fermentation is stopt sooner. The adding some of the stony seeds of the raisins well bruised, also gives the nut-like flavour; and the putting in a part of the stalks of the raisins, gives a sharpness found in general in this kind of wine.

The racy taste of Canary, now commonly called Sack, may be counterfeited by the addition of a proper quantity of the juice of white currant-berries to the wine, made with a large proportion of sugar to the raisins, and left very sweet in the fermentation. But it is said that a spirit distilled from the leaves of clary and clean malt spirits, and put to the wine, will give to it such a strong resemblance of sack, as renders it absolutely undistinguishable from that wine.

To make Orange Wine.

• TO ten gallons of spring water, wine measure, put a quarter of a hundred of moist sugar; boil it together, then skim it very clean, and let it stand to be cold. Take an hundred of Seville oranges, pare them very thin, and as you do them put the rine into about a quart of brandy; then squeeze the oranges, and when the liquor

is cold, mix the juice with it. Put the parings and brandy at the bottom of the cask, and then pour in the liquor; the vessel must not be stopped down close till the wine has done working. It is to remain a year in the cask before you bottle it, and in the space of twelve months more it will be fit to drink.

To make Currant Wine.

GATHER the currants when they are quite ripe, and the weather very dry, strip them from their stalks, then bruise them; after this let them stand a day, and then strain them through a sieve. Put three pounds of lump sugar to every gallon of the liquor; when you have mixed it well together, pour it into your cask, and add a quart of good brandy to every seventh gallon. Let it stand a week before you bottle it off; but if you should not find it quite clear, draw it off into another cask, and let it stand ten or twelve days, and then bottle it off.

To make Elder-berry Wine.

PICK the elder-berries when they are ripe, and put them into a stone jar; set them in a moderate oven, till the jar is hot through; then strain the berries through a sieve, and pour the liquor into a kettle. Set it over the fire, let it boil, and put in as many pounds of Lisbon sugar as there are quarts of juice, and scum it often. Then pour it off into a cask, and when it has done working stop it down close.

To make Gooseberry Wine.

GATHER your gooseberries just as they are beginning to turn ripe; pick them clean, and bruise them with a piece of wood, taking as much care as possible to keep the seeds whole. Then put the pulp into a hair-bag, and press out all the juice, and to every gal-

For of it add three pounds of fine loaf sugar; stir it all well together, and when the sugar is quite dissolved, pour it into a cask that is just big enough to hold it; and according to the quantity let it stand; if there are nine gallons of it, it will take a fortnight; if twenty gallons, six weeks, and so in proportion; observing to set it in a cool place. When it has stood the proper time, draw it off from the lees into another cask of the same size. If you have about twenty gallons, it must remain in the cask five months before your bottle; if half that quantity, three months.

To make Cherry Wine.

GET some fine red cherries before they are too ripe, pick them clean from the stalks and stones, and then put them into an earthen glazed pan; when you have done this squeeze them to a pulp, and in this state let them ferment ten or twelve hours; then put them into a coarse linen cloth, and press out all the juice; after this let the liquor stand till the scum arise, which you must take clean off; then pour out the clearer part gently into a cask, and to each gallon put a pound of loaf sugar, and let it ferment eight days; draw it off, when you find it clear, into smaller casks, or bottles; it must be kept cool, and in about a fortnight it will be fit to drink.

To make Raspberry Wine.

TAKE what quantity you think proper of red raspberries before they are quite ripe; pick them clean from the husks and stalks, and then put them into the same quantity of water, that has been boiled and sweetened with loaf sugar, a pound and a half to a gallon; let them continue in this twelve hours, then take them out, put them into a fine linen bag, and press out the juice into the water. Boil this over a clear fire, and skim it very clean; take it off and let it stand to cool; when it is cold

cold pour it into a cask. Put an ounce of mace into a pint of white wine, and let it boil gently, till a third part of the wine be wasted, then strain it, and add it to the liquor; let it stand till it has done fermenting and is well settled, before you draw it off into a cask, or bottles.

To make Elder-flower Wine.

PUT a dozen pounds of fine powdered sugar, and six pounds of raisins of the sun cut small, into six gallons of spring water; boil these together an hour and a half. Then take some elder-flowers that are ripe, and pick as many of them from their stalks as will fill a half peck. When the liquor is quite cold, put in to the flowers about a gill of lemon juice, and half that quantity of ale yeast. Cover it up, and after standing three days, strain it off, and then pour it into a cask; then add a quart of Rhenish to every gallon of wine, and put the bung in lightly for a fortnight; then stop it down close, and put it in a dry cool place; let it stand five months, by which time it will be settled and fit for bottling.

To make Cowslip Wine.

PUT five pounds of loaf sugar into four gallons of water, set it over a clear fire, and let it simmer till the sugar is all dissolved; then take it off, and when it is cold, put in half a peck of cowslip flowers, clean picked and gently bruised; then add two spoonfuls of new ale yeast, a pound of syrup of lemons, and the peel of two lemons; mix it well together and pour it into a cask; let it stand close stopped for three days; then put in some juice of cowslips, and give it room to work; when it has stood a month, draw it off into bottles, putting a little piece of loaf sugar into each, by which means you may keep it good a year.

To

To make Birch Wine.

TAKE the sap of birch fresh drawn ; boil it as long as any scum arises ; to every gallon of the juice, put four pounds of lump sugar, and the peel of a lemon cut thin ; then boil it again for near an hour, scumming it all the time ; when you have done this pour it into a tub, and let it stand till it is almost cold ; then set it with a little yeast spread on a toast, and let it stand six days, stirring it often. Get a cask that will be just big enough to contain the liquor, and put a lighted match dipped well in the brimstone into the cask ; stop in the smoak till the match is extinguished, then shake out the ashes, and pour in the wine. When it has done working bung it down very close, and in about three months after you may bottle it off.

To make Mead.

MIX thirty pounds of honey with thirteen gallons of water ; boil and scum it well ; then take rosemary, thyme, bay-leaves, and sweet-briar, one handful altogether, add these to the honey and water, and let them boil an hour. Put into a tub three handfuls of ground malt ; pour the liquor upon it, and keep stirring it till it is almost cold ; then strain it through a cloth, and put it into a tub again ; spread some ale yeast upon a toast, and put it into the tub. When the yeast has spread all over the liquor, pour it into the cask ; then take an ounce and a half of cloves, the same quantity of mace and nutmegs, and an ounce of ginger ; bruise these well, tie them up in a rag, and hang them in the vessel ; stop it up close for use.

The boiling of the mead should not be continued too long. As soon as the impurities of the honey, called beebread, are separated from the mead, it should be discontinued : by observing this caution the mead will be much finer, and have a more rich and pleasant taste than it would otherwise have acquired.

To restore Prick'd Wines.

TO do this, take the wine down to the lees in another cask, where the lees of good wine are fresh; then take a pint of strong spirit of wine, scrape half a pound of yellow bees-wax into it, and by heating the spirit melt the wax over a gentle fire; then dip in it a cloth, and set it on fire with a brimstone match; put it in flaming at the bung, and stop the cask close.

To restore Wines decayed by too much Vent, or Souring.

STIR and ferment it well with a flat-ended stick, till you have removed it in all parts, and made it ferment, but touch not the lees; then pour in a pint of aqua-vitæ, stop it up close, and at the end of ten days it will be tolerably restored. Wine that is decayed by too much vent, may be recovered by putting burning-hot crusts of bread into it.

For musty Wines, or such as have got a Twang off the Cask.

TO remedy this, rack it off upon lees of rich wine of the same sort; then put into a bag four ounces of the powder of juniper berries, and two ounces of the filings of steel; let it hang by a string to the middle of the wine, and so by degrees lower it, as you draw it off.

To binder Wine from Turning.

PUT a proportional quantity of spirit of wine into your cask, pretty warm, and stop it close.

To take away the ill Scent of Wine.

BAKE a long roller of dough, when it is stuck well with cloves; let it thoroughly bake, and hang it in
your

your cask, and it will remove the ill scent from the wine, by gathering it to itself.

To remedy a bitter or sour Scent.

TAKE half a peck of barley, and boil it in two quarts of water, till one half of the water be wasted; strain it, let it settle well, and pour it into the wine-cask, stirring it without touching the lees.

To soften green Wine.

PUT in a little vinegar, and boil some honey to draw out the wax; strain it through a cloth, and put a quart of it into a tierce; and this will mend it in summer especially: some, when they perceive the wine turning, put in a stone of unslacked lime; this will make it very good.

To keep Wine from souring.

BOIL a gallon of wine with some beaten oyster-shells and crabs-claws calcined; strain out the liquid part, and when it is cool put it into green wine, and it will give it a pleasant lively taste.

To sweeten Wine.

FILL it upon the lees; add a handful of the flowers of clary, to infuse in it; and a pound of mustard-seed dry ground, which in a bag must be sunk to the bottom of the cask.

To meliorate, or better Vicious Wine.

LET your wine, in this case, be what it will, your business is to take a pint of clarified honey, a pint of water wherein raisins of the sun have been well steeped, three quarters of a pint of good white wine, or claret, according as the colour of your wine is; let them

them simmer, and boil a little over a gentle fire, to the consumption of a third part, taking off the scum as fast as it rises; put it very hot into the vitiated wine, and let it stand, the bung-hole being open; then in a linen bag put a little bruised mace, nutmeg, and cloves, and hang the bag in the wine, by a string, for three or four days; and so either new or old wine will not only be fined, but much bettered; for by this means they are restored from their foulness and decay, and yield a good scent and taste: you may, to perfect this work the more, when you take out the spice, hang in a small bag of white mustard-seed, a little bruised, and the work is done.

B O O K VII.

Of DISTILLATION.

To make Surfeit Water.

TAKE scurvy-grass, book-lime, water-crelles, Roman wormwood, rue, mint, balm, sage, clivers, of each one handful; green mercury two handfuls; poppies, if fresh, half a peck, if dry a quarter of a peck; cochineal, six pennyworth; saffron, six pennyworth; anniseeds, caraway-seeds, coriander-seeds, cardamom-seeds, of each an ounce; liquorice two ounces scraped, figs split a pound, raisins of the sun stoned a pound, juniper berries an ounce bruised, nutmeg an ounce beat, mace an ounce bruised, sweet fennel-seeds an ounce bruised, a few flowers of rosemary, marigolds and sage-flowers; put all these into a large stone-jar, and put to them three gallons of French brandy; cover it close, and let it stand near the fire three weeks. Stir it three or four times a week, and take care to keep it close stopped, and then strain it off; bottle the liquor, and pour on the ingredients another gallon of French brandy. Let it stand a week, stirring

stirring it once a day, then distil it in an alembic, and this will make fine white surfeit water.

This water may be made at any time of the year in London; because the ingredients are always to be had, either green or dry; but it is the best made in summer.

Hysterical Water.

TAKE betony, roots of lovage, seeds of wild parsnips, of each two ounces, roots of single piony four ounces, of the milletoe of the oak three ounces, myrrh a quarter of an ounce, castor half an ounce; beat all these together, and add to them a quarter of a pound of dried millepedes; pour on these three quarts of mugwort water, and two quarts of brandy; let them stand in a close vessel eight days, then distil it in an alembic pasted up. You may draw off nine pints of water, and sweeten it to your taste. Mix all together, and bottle it up.

Plague Water.

TAKE a handful of the root of angelica, dragon, maywort, mint, rue, carduus, origany, winter-savory, broad thyme, rosemary, pimpernel, sage, fumitory, coltsfoot, scabious, borage, saxifrage, betony, liverwort, germander; the like quantity of the flowers of wormwood, suckory, hyssop, agrimony, fennel, cowslips, poppies, plantain, setfoyl, vervain, maidenhair, mother-wort, cowage, golden-rod, gromwell, dill; and of the seeds of hart's-tongue, horehound, fennel, milletoe, St. John-wort, comfrey, featherfew, red rose-leaves, wood-sorrel, pellitory of the wall, heart's ease, centaury; one pound of gentian-root, dock-root, butter-bur-root, piony-root, bay-berries, juniper-berries; one ounce of nutmegs, one ounce of cloves, and half an ounce of mace; pick the herbs and flowers, and shred them a little. Cut the roots, bruise the berries, and pound the spices fine; take a peck of green

green walnuts, and chop them small; mix these all together, and lay them to steep in sack-lees, or any white wine-lees; if not in good spirits, but wine-lees are best. Let them lie a week or better; be sure to stir them once a day with a stick, and keep them close covered; then still them in an alembic with a slow fire, and take care your still does not burn. The first, second, and third running is good, and some of the fourth. Let them stand till cold, then put them together.

Treacle Water.

TAKE the juice of green walnuts four pounds, of rue, carduus, marygold, and baum, of each three pounds, of butter-bur half a pound, roots of burdock one pound, angelica and master-wort of each half a pound, leaves of scordium six handfuls, Venice treacle and mithridate of each half a pound, old Canary wine two pounds, white wine vinegar six pounds, juice of lemon six pounds; and distil this in an alembic.

Walnut Water.

TAKE a peck of fine green walnuts, bruise them well in a large mortar, put them in a pan with a handful of baum bruised; put two quarts of good French brandy to them, cover them close, and let them lie three days; the next day distil them in an alembic; from this quantity draw three quarts, which you may do in a day.

Milk Water.

TAKE two handfuls of wormwood, as much carduus, as much rue, four handfuls of mint, as much baum, half as much angelica; cut these a little, put them in a cold still, and put to them three quarts of milk. Let your fire be quick till your still drops, and then slacken your fire. You may draw off two quarts. The first quart will keep all the year.

Useful

To make Rose Water.

TAKE any quantity of damask rose leaves pick'd from their stalks; put them into a proper vessel and distil them in *balneum mariae*, till all the water is exhale'd by heat from the rose leaves. By the term *balneum mariae*, is meant a vapour bath; that is, the ingredients are to be put into a small alembic, and the body of the instrument placed in boiling water; and by this method all simple waters should be made, if you would have them perfectly good. The roses should be gathered in fine weather, about sun rising, and committed immediately to the still, with the dew upon the leaves.

To make Jessamine Water.

TAKE eight ounces of the jessamine flowers, clean picked from their stalks; three quarts of spirit of wine, and two quarts of water: put the whole into an alembic, and draw off three quarts. Then take a pound of sugar dissolved in two quarts of water, and mix it with the distilled liquor.

To make Clove Water.

TAKE of the flowers of cloves (a species of the carnation) clean picked from their stalks, one pound; of the common clove spice half a dram; and of spirit of wine, or French brandy, one gallon. Put the whole into a stone bottle, and let it stand in a warm place for two months: pour the liquor off gently thro' a jelly-bag; and mix with it two quarts of water, in which a pound of sugar has been dissolved.

To make Jonquil Water.

TAKE six ounces of the flowers of jonquils clean picked from their stalks; and of spirits of wine, or French brandy uncoloured, two quarts; let the whole stand

stand in digestion till all colour from the flowers is extracted; then pour the liquor gently thro' a jelly-bag, and add to it one pint of water in which half a pound of loaf sugar has been dissolved.

To make Compound Briony Water.

TAKE juice of briony roots four pounds; leaves of rue and mugwort two pounds; of savin three handfuls; feverfew, catmint, and pennyroyal, of each two handfuls; Basil, Stanny of Crete, of each one handful and a half; orange-peel four ounces, myrrh two ounces, castor one ounce, spirit of wine twelve pints: distil the whole as usual, after proper maceration; for the longer ingredients of this kind infuse together, the better will be the water: if it is drawn quite so low as common proof spirit, the oily parts of the ingredients will make it milky and foul, which some throw down with a little burnt allum, but it spoils the medicine, and therefore it is better kept white, or drawn strong enough to suspend those sulphureous parts transparent. But the former is the best, because otherwise the latter running, which will continue very strong of the ingredients, will be lost. This is a very unattractive composition; but admirably well suited to the intention of an hysterick. It is an excellent remedy against convulsions in children, and of infinite service in any nervous complaints in either sex.

To make Hungary Water.

TAKE flowers of rosemary one pound and a quarter, rectified spirit of wine one pint three quarters; let them infuse five or six days, then draw off as much as there was spirit put in.

To make Imperial Water.

TAKE the peel of dried citrons and oranges, of nutmegs, cloves, and cinnamon, of each two ounces;

roots

roots of cypress, florentine orrice, calamus aromaticus, of each one ounce; zedoary, galangals, and ginger, of each half an ounce; tops of lavender and rosemary, of each two handfuls; leaves of bays, marjoram, mint, sage, and thyme, of each one handful and a half; infuse them in four pints of rose water, and eight pints of white wine, then distil off eight pounds. It is a pleasant cordial dram alone, and very good upon a sudden sickness of the stomach.

To make Alexiterial Milk Water.

TAKE leaves of meadow-sweet, carduus benedictus, goats rue, mint and wormwood, of each five handfuls, rue three handfuls, angelica two handfuls; bruise them all, and pour upon them three gallons of new milk. Draw it off in a cold still to dryness, taking care not to burn it.

To make the Ladies Water.

TAKE sugar-candy one pound, Canary wine six pints, rose water four pints; boil it into a syrup, and mix with it of heavenly water two pints, amber-grease and musk, of each eighteen grains, saffron fifteen grains, yellow saunders infused in heavenly water two drams; let it settle, and decant the liquor off fine by inclination.

Where perfumes can be bore, this is an extraordinary cordial, greatly raises the spirits, and is good in all sinkings and nervous decays; but is too rich to be drank alone.

To make Heavenly Water.

TAKE cinnamon one ounce, ginger half an ounce, of the red and yellow saunders, of each six drams; cloves, galangals, and nutmegs, of each two drams and a half; mace, and cubebs, of each one dram; cardamoms the greater and the less, of each three drams; zedoary half a dram; seeds of fennel flower three drams; of anise, fennel, wild carrot, and basil, of each one dram and a half; roots of angelica, avens, liquorice, valerian, calamus

Lamus aromaticus, leaves of clary, thyme, calamint, pennyroyal, mint, mother of thyme, and marjoram, of each two drams; flowers of red roses, sage, rosemary, betony, fleecchas, borage, and bugloss, of each one dram and a half; citron peel three drams; bruise them all together into a gross powder, and infuse them two or three weeks in twelve pints of spirit of wine, then draw off the same quantity by distillation.

To make Wonderful Water.

TAKE of cloves, galangals, cubebs, mace, cardamoms, nutmegs, and ginger, of each one dram; spirit of wine five pints; digest these ingredients together twenty-four hours, and then distil five pints. It is generally dulcified with loaf-sugar. If it be drawn low, the oily parts of the spices will shew themselves in a milky cloud, and render it unsightly. It is best therefore not to draw it lower than it will keep its transparency, and it will then be enough sated with the spices. What runs afterward will make an excellent carminative water, which may be preserved under that title. It is a pleasant good cordial, and greatly breaks the wind off the stomach, and disperses flatulencies.

To make Dr. Stephens's Water.

TAKE cinnamon, ginger, galangals, cloves, nutmegs, grains of paradise, seeds of anise, sweet fennel, and carraway, of each one dram. Leaves of thyme, mother of thyme, mint, sage, pennyroyal, pellitory of the wall, rosemary, flowers of red roses, chamomile, origany, and lavender, of each one handful; steep them five or six days in twelve pints of spirit of wine, and then distil as usual. If it be dulcified, it makes a good cordial dram, and is also an admirable carminative.

To make Cephalick Water.

TAKE of piony roots four ounces; angelica and valerian, of each an ounce and a half; avens, an ounce;
leaves

leaves of sage, betony, marjoram, balm, flowers of lavender, marygolds, piony, rosemary, sage, lillies of the valley, and those of the lime-tree, of each a handful; stæcha's, an ounce and a half; red roses and cowslips, of each two handfuls; rhodium wood, and yellow saunders, of each six drams; nutmegs, an ounce and a half; galangals, half an ounce; cardamums and cubebs, of each three drams: bruise them all, and infuse them in seven quarts of the best French brandy for ten days: then add one pound of cinnamon. Let it stand in infusion ten days longer; and then distil off as much as the brandy put in.

If it be dulcified with a little sugar, about one ounce to a pint, it will be very palatable, and is an excellent cordial in any faintings or sinkings of the spirits, or any sudden sickness at the stomach.

To make Sweet-scented Damask-water.

TAKE Florentine orrice, cloves, cubebs, cinnamon, grains of paradise, and calamus aromaticus, of each one ounce; marjoram, thyme, bay leaves, flowers of rosemary, and red roses, of each one handful; of lavender three drams; the best French brandy a gallon and a half; adding half a scruple of musk, and six grains of civet. Distil and dulcify as usual.

This makes a very pleasant and useful cordial for those who can bear the sweets. There can be no decay of spirits or disorder, from a nervous origin, in which this will not be of service.

B O O K V I I I.

Useful FAMILY RECEIPTS.

To make an improved Friar's Balsam.

TAKE of gum Benjamin and storax, of each three ounces; of balsam of Peru three ounces; of succotrine

M

alots,

aloes, myrrh, and olibanum, of each an ounce and a half; of spirit of nitre rectified, three pints. Digest the whole till all the gums are dissolved, and decant the clear tincture for use.

This is an excellent medicine in the wind cholic; and to strengthen a weak stomach. It cures all kinds of wounds and bruises, if applied outwardly to the part affected, and removes the tooth-ach, applied to the gum on a bit of cotton.

DR. MEAD'S receipt for the Bite of a Mad-Dog.

TAKE of ground ash-coloured liverwort, four drams; and of black pepper, two drams. Reduce the ingredients to powder; divide the whole into four equal parts, and give one of the parts in warm milk to the patient in the morning fasting; continuing this method for four mornings successively.

To cure a Blood-shot-eye.

TAKE of the roots of the greater colts-foot, six ounces; of Solomon's seal, three ounces; and of elder flowers, an ounce and a half. Cut the ingredients small, and boil them in a quart of clean water, about a quarter of an hour; and strain the roots, &c. from the clear liquor.

Let the eye be frequently washed with the liquor; and make a poultice with the boiled roots.

An Excellent Cure for the Worms.

TAKE an ounce of *Aurum Mosaicum*, or Mosaic gold, finely powdered; and mix it with three ounces of treacle. The dose is from one to three scruples.

After taking three doses for three mornings successively, the patient must take a purge.

Another

Another Medicine for the Worms.

TAKE an ounce of senna, a quarter of an ounce of whole worm-seed, a quarter of an ounce of tanfy-seed, a quarter of an ounce of anniseed, a few leaves of wood-betony; dry all these, and beat them together very fine; mix it into a bolus with syrup of turnips. A child of nine years old may take a quarter of an ounce of this mixture; so less or more, for any other age. Drink water-gruel or posset-drink in the working. 'Tis good for men or women, as well as children.

To make the Syrup of Orgeat.

TAKE of sweet and bitter almonds each six ounces, clear soft water a pint, sugar one pound and three quarters, orange-flower water an ounce and a quarter, citron water a quarter of an ounce. The almonds are to be put into boiling water off the fire, and continue there five or six minutes, or till the husky skin will separate easily; being cleared of their husks, they are to be put immediately into cold water to harden them; next, they must be bruised and worked in a marble mortar, with a little of the aforesaid liquor, till they are reduced to a supple paste. This paste must be diluted with the greatest part of the liquor prescribed, reserving only six or eight ounces; then the mixture is to be poured on a strong cloth, to be wrung out by two strong persons. The residue, or greats, must be put again into the mortar, and wrought as before, for a quarter of an hour, with the residue of the liquor, wrung out as before, and then added to the former strained liquor. This may be called emulsion, or milk of almonds.

This milk must be put with the sugar prescribed, into a small silver saucepan, and placed in boiling water, or some similar heat: when the sugar is quite dissolved, the sauce-pan should be removed from the fire; and

when the syrup is almost cold, it must be aromatised with the citron and orange-flower waters, and then strained through lawn, and corked up in bottles.

Syrup of Capillaire.

TAKE of best maiden-hair one ounce, which infuse twelve hours in two quarts of boiling water; strain it off, and in it dissolve four pounds of soft brown sugar. Clarify the mixture with a few whites of eggs; pass it thro' a filtering bag, and bottle it up for use. When the syrup is three parts cold, you may aromatise it with orange-flower water.

Orange Flower Ratafia.

TAKE sugar six pounds, water twelve quarts; boil them over a moderate fire, and take off the scum: then add one pound of orange-flower leaves, and boil them three or four minutes; pour them into a large stone jar, and add two quarts of rectified spirits of wine. Close the jar carefully with a good cork, or bladder, and let the mixture stand a month or six weeks; then filter it through a bag, and afterwards through filtering paper, and keep it in bottles well corked.

Ratafia of Juniper Berries.

TAKE green juniper berries eight ounces, boiling water two quarts, sugar two pounds, rectified spirit of wine one pint.

Put the berries whole in a proper vessel, and pour the boiling water upon it; let them stand twenty-four hours covered, then strain off the liquor; and when cold, dissolve the sugar and add the spirits: cork it up in a bottle, filter it in three weeks or a month after it, and keep it for use in a bottle well corked.

This is an excellent stomachic, the berries containing plenty of essential oil and resin; but the principal

cipal stomachic virtue resides in the extract, which is the only substance dissolved by the infusion, except a small matter of the essential oil, which gives the ratafia a very agreeable scent.

Ratafia of Quinces.

TAKE clean juice of quinces three quarts, water and rectified spirits, of each three pints, sugar two pounds and a half, bruised cinnamon three drams, bruised coriander seeds two drams, beaten cloves one scruple, bitter almonds pounded half an ounce, make half a dram.

Dissolve the sugar in the water and quince juice; add the other ingredients; keep the mixture a fortnight or three weeks in a bottle; then strain through filtering paper, and bottle and cork for use.

The best Arquebuse Water.

TAKE of comfrey leaves and roots, sage, mugwort, bugloss, each four handfuls; betony, sanicle, ox-eye daisy, common daisy, greater figwort, plantaine, agrimony, vervain, wormwood, fennel, each two handfuls; St. John's-wort, long-birth-wort, orpine, veronica, lesser centaury, milfoil, mouse-ear, mint, hyssop, each one handful; wine three gallons. Having cut and bruised the herbs, pour on them the wine, and let them stand together in digestion in horse-dung, or any other equivalent heat, for three days; afterwards distil in an alembic with a moderate fire.

This water is good for resolving coagulated blood, discussing the tumours that arise on fractures and dislocations, for preventing the progress of gangrenes, and cleansing and healing ulcers and wounds, particularly gun-shot wounds.

To make a PASTE for the Hands.

TAKE a quarter of a pound of bitter almonds blanch'd, two ounces of raisins of the sun, stoned and chop'd; put both into a mortar, and pound them, adding bullocks gall, till it is as smooth and as thick as paste, then put it into pots for use.

For CORNS on the Feet.

TAKE the yeast of beer (not of ale) and spread it on a linen rag, and apply it to the part affected; renew it once a day for three or four weeks; it will cure.

For CHILBLAINS.

ROAST a turnep soft; beat it to mash, and apply it as hot as can be endured to the part affected; let it lie on two or three days, and repeat it two or three times.

To take Ink out of Linen.

BOIL vinegar, and wash the part where the ink has fallen as hot as you can bear it, and it will take it out.

To take Ink out of Lace.

BOIL the juice of lemon, and dip your lace in it frequently, till the ink is discharged.

To kill Rats.

MIX equal quantities of pounded quick-lime, sugar, and oatmeal together; lay it in the places most frequented by the rats, and place a shallow basin full of water near each parcel of the powder. The rats will eat the powder greedily, and afterwards drink till they burst; after which the rest will leave the house.

A good remedy for the Tooth-ach.

TAKE camphire and opium, of each as much as a pin's head, and put it into the hollow tooth.

Or,

TAKE mastic a scruple, camphire and opium two grains of each, origany one drop, and make it into a pellet.

Dr. Ratcliffe's Receipt for the Hooping Cough.

TAKE two ounces of conserve of roses, two ounces of raisins of the sun stoned, two ounces of brown sugar-candy, and two pennyworth of spirits of sulphur; beat them up into a conserve, and take it morning and evening.

Sir Hans Sloane's Ointment for the Eyes.

TAKE of prepared tutty one ounce; of lapis hæmatites prepared two scruples; of the best aloes prepared, twelve grains; of prepared pearl, four grains. Put them into a porphyry or marble mortar, and rub them with a pestle of the same stone very carefully, with a sufficient quantity of viper's grease or fat to make a liniment. To be used daily, morning or evening, or both.

For an Ague by Dr. Mead.

TAKE a drachm of powder of myrrh, mix it in a spoonful of sack, then take it, and drink a glass of sack after it. Do this, as near as you can, an hour before the fit comes on.

An infallible Remedy for a Scald Head, and many other Disorders.

BOIL four ounces of pure quicksilver in two quarts of water in a glazed pipkin, till half is wasted; bottle

it for use; and the same quicksilver will serve again, as often as there is occasion for a fresh supply of liquor. This preparation, which may properly be called *The poor man's medicine*, was, in January 1764, communicated to the public by J. Cook, M. D. of Leigh in Essex, who esteems it of as general and extensive service as any single one belonging to the whole *Materia Medica*, and as safe a thing as so much simple water. In short, on account of its many and various virtues, when both externally and internally tried, he recommends it to destroy worms; to cure all impurities of the skin; to purify the blood, heal ulcers, open obstructions, scour the glands, and to be drank freely as a diet drink, as much and as often as one pleases.

To take away Pimples.

TAKE wheat flour mingled with honey and vinegar, and lay on the pimples going to bed.

A Water to wash the Face.

BOIL two ounces of French barley in three pints of spring water, shift the water three times; the last water use, adding to it a quartern of bitter almonds blanched, beat, and strained out; then add the juice of two lemons, and a pint of white wine; wash with it at night; put a bit of camphire in the bottle.

To take a Spot of Oil out of Cloth.

TAKE oil of tartar and lay it upon the spot; after a while take it off again, wash it with lukewarm water, then three or four times with cold water, and the cloth will look as neat and clean as if new.

To take Pitch or Tar off Cloth.

TAKE spirits of turpentine; and with a piece of cloth rub it the right way of the cloth, and it will take it off.

To boil Plate.

TAKE twelve gallons of water, or a quantity according to your plate in largeness or quantity; there must be water enough to cover it; put the water in a copper, or large kettle; and when it boils put in half a pound of red argol, a pound of common salt, an ounce of rock allum; first put your plate into a charcoal fire, and cover it till it is red-hot; then throw it into your copper, and let it boil half an hour; then take it out, and wash it in cold fair water, and set it before the charcoal fire till it is very dry.

To make Bitters.

TAKE a gallon of the best French brandy, an ounce of saffron, two ounces of gentian-root sliced thin, six pennyworth of cochineal, and a small quantity of orange-peel; put them into a bottle, and let them stand two or three weeks.

To kill Fleas.

WASHING the floor with ley and ox-gall mixed together (which should also be done in case of bugs) and rubbing the bedstead with rue and wormwood, are esteemed certain antidotes against these vermin: but the best is cleanliness, for dirt is a sure breeder of them, and where there are fluts, there will be many fleas.

To get clear of Flies and Gnats.

ALL sweet things, dead beer, crumbs, and every thing that may allure or draw flies together, should be kept out of the way; and if the tables and window-frames be rubbed with rue and wormwood, they will avoid them. Be sure at the end of the year, when those vermin disappear, to destroy their eggs by dusting and thoroughly cleaning every hole and corner where they have harboured; and this will prevent a

numerous breed next season. In summer place asboughs and flowers, made up in the form of garlands or any other shape, at the head of the bed; and the flies and gnats will harbour about them. Where gnats are numerous and troublesome, if you wash your hands and face, at going to bed, with the juices of rue and wormwood mixed in water, it will prevent their biting you: and this wash is also a preservative against bugs. If you live near marshy or fenny lands, where gnats are generally very troublesome, burn some fern in the room, and these vermin will go out; after which shut the windows, and you will not be infested with them for that night.

To take Oily Spots out of Paper or Parchment.

RUB the spot on both sides with sheeps bones burnt white, and then pounded; after which, put the paper or parchment into a press between two boards for about twelve hours, and the spots will vanish.

To cure Musty Bottles.

LET them stand full of kennel dirt and water, and then rinse them with clean water.—For cleaning bottles put them into some clean water with small pebbles or rather shot, and then shake them well. After that rinse them with clean water, and then put them in the rack with their mouths downwards: but if any dirt remains after using the shot, clean them with a bottle brush; and before you use them, rinse them (being quite dry) with a little brandy, though some prefer the liquor with which they are to be filled.

For Chopped Hands.

WASH them at night in a quarter of a pint of small beer warmed, and mixed with a piece of butter about the bigness of a nutmeg. Wipe them, and put on a pair of gloves. This will make your hands smooth, if frequently repeated; but you ought to cut the palms of the hands of your gloves.

STOUTGHON'S ELIXIR.

PARE off the rinds of six Seville oranges very thin, and put them in a quart bottle, with an ounce of gentian scraped and sliced, and six pennyworth of cochineal; put to it a pint of the best brandy; shake it together two or three times the first day, and then let it stand to settle two days, and clear it off into bottles for use; take a large tea spoonful in a glass of wine in the morning, and at four in the afternoon; or you may take it in a dish of tea.

DAFFY'S ELIXIR.

TAKE fennel-seed, carraway-seed, and coriander-seed, of each two ounces, fennel four ounces, elecampane-roots three ounces, liquorice three ounces, venice-treacle an ounce, horse-radish roots three ounces, and raisins of the sun stoned, a pound; cut the roots, and beat the seeds; then put all together into two quarts of brandy, or the same quantity of canary, and put all into a glass bottle, and let it stand a week. This is approved of for all obstructions and sharp humours. Take three spoonfuls at going to bed, and three in the morning, fasting an hour after it.

An infallible Receipt to destroy Bugs.

T A K E an ounce of corrosive sublimate of mercury, reduce it to powder, and dissolve it in a quart of spirit of wine. With this mixture wet the joints of the bedstead, and other parts where the vermin harbour, and it will infallibly destroy them. A feather dipt in the mixture will be very proper for applying it to some of the crevices, which cannot be usually reached by any other means.

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B O O K IX.

Some GENERAL RULES and DIRECTIONS
for MAID-SERVANTS:

Which by daily observing, the young servant will save herself a great deal of time and trouble in learning her business, and soon be enabled to do her work with ease and pleasure to herself, and satisfaction to her mistress.

DIRECTIONS to the HOUSE-MAID and KITCHEN-MAID.

THE first duty of the house-maid is to rise early, and to dress herself tidily and quickly. Her next office, if in summer, is to rub the stove and fire-irons with scouring-paper, and to clean the hearth. When she has a mind to preserve her irons free from rust till winter, let her dissolve a quarter of an ounce of camphire, and half a pound of hog's lard, together over a very slow fire, and taking off the scum, mix as much black lead as will bring them to an iron colour. Then let her spread this composition over the steel grates and fire arms; and letting it lie twenty-four hours, and then cleaning them neatly with a dry linen cloth, she will find them keep unruined for six months. Some rub their irons with mutton suet or goose-grease, and wrapping them in paper, lay them by till winter, when they wipe off the fat with a dry linen cloth, and then rub them with scouring paper.—If in winter, she should first rake out the ashes, and sweep the grate very clean. Common irons may be brightened by rubbing them first with a rag dipped in vinegar and the ashes, then with an oily rag, and after that with scouring paper, rotten-stone, or white-brick; but, if possible, red brick should not be used, for it makes sad work: This method of cleaning serves for all sorts of common irons
or

or brasses, tho' some prefer goose-grease to oil, or any other sort of grease, and do not use scouring-paper to brasses. If there be very fine steel stoves and fenders, they should be first rubbed with oil, then with emery, till clear and bright, and next with scouring-paper, which is an excellent thing to rub irons with that are not in constant use, every two or three days, as it takes off any spots got in that time. When she has thus prepared the stove, &c. and cleaned the inside of the hearth, she may then light her fire, and wash the marble with a piece of flannel instead of a brush, dipped in a strong lather of hot water and soap. She should then dry the hearth, and round the chimney; but, if the latter be marble, drying it once a week is sufficient, though the hearth ought to be done so every day. Cold water, soap, and sand, will do for washing free-stone slabs; and she should use a brush for cleaning them; for rubbing with a fire-stone spoils the ladies petticoats, and one cannot set a foot on slabs, so rubbed, without marking the room, unless the slabs be afterwards cleaned with a dry cloth. Where the insides of chimneys are covered with tiles, rubbing them with a wet cloth, and then drying them, is sufficient. Hearths and chimney-sides of steel should be cleaned in the same manner as fine steel stoves. When the hearths and sides are of free-stone, they may be cleaned in the following manner:—First, scour them clean, as directed for free-stone slabs; then take two pennyworth of black-lead, and a quarter of a pound of coarse brown sugar, which, being well mixed, put into half a pint of small-beer, and set on a fire, stirring the whole with a stick till well boiled. Then with a little brush black the sides and bottom of the hearth, at least twice over; and next day, when they are quite dry, rub them well with a hard brush, and, if they be smooth and not broke, they will look like steel. The bottom on which the grate stands, will require more frequent repetition, as the blacking wears sooner off than on the sides, which will keep bright for some weeks, or perhaps months. Brick-hearths, brushed with a mixture of red-lead and milk, will have a cherry-colour,

When

When the house-maid has finished her business at the chimney, she should set about cleaning the locks; having first procured a piece of pasteboard for each, with a hole cut in it, just big enough for slipping over the lock, to preserve the doors, to which the same side of the pasteboard should always be applied, for the dirty side would spoil them. The locks may be cleaned by rubbing them with an oily rag, and next with rotten-stone, or white brick: But she ought to be very careful, that none of these two last get into the key-hole. Lacquered locks want no other cleaning but rubbing with a piece of clean leather or woollen cloth: for, oil, or any thing damp, hurts their colour.— Her next attention should be to the carpets, which she may sweep with a common broom, or brush with a whisk-broom, and then fold them back; after which she ought to sweep the room, having first strewed it with sand pretty damp, throwing it smartly from her hand, and it will lick up the dust and flew. Carpets, when they will turn, are best cleaned by laying the ~~wrong~~ side upwards for a day or two, and then the dust will fall on the floors. But, before she sweeps the rooms, she should brush and clean the window curtains, and with a broom sweep the windows, and behind the shutters. She ought not to apply a brush or broom to any pictures or frames, but only to blow the dust off with a pair of bellows; tho' she may now and then dust them with a very soft piece of flannel, or very soft duster: And she should also blow off the dust from the wainscot, china, and stucco work. When she has swept the room, and taken up the dust, without leaving any sluttishly in corners, her next business is to rub the wainscot from the top to the bottom with a duster, and do the same to the windows. In the next place, the chairs should be dusted; but, as for them, they shall be treated of afterwards, and also mahogany furniture in general. Then let her sweep the stairs, throwing on the upper stairs a little wet sand, which will bring down the dust, without flying about; but, if hair stair-cloths are used,

used, this is only to be done occasionally as the cloths are found necessary to be removed; though the steps ought to be swept down every day. After cleaning the stairs, she should dust the wainscot and ballusters directly, and also the tops of the doors. As for the ceilings, or tops of the stair-cases or rooms, they should be dusted with a long-handed flat broom; but, if they be of stucco-work, the dust should be blowed off by a pair of large bellows, with long handles, which may be had at the turners shops. When she goes to clean the stairs, let her take soft cold water and sand to scour them down with, and they will soon be dry. — When the family is up, she should set open the windows of the bed-chambers, and uncover the beds to sweeten and air them; which will be a great help against bugs and fleas. In making the beds, she ought to begin with that first aired, taking off the several things singly, and laying them on two chairs, without letting them touch the floor. She should shake the beds well every day, and if there be a matraß, let her turn it at least once a week. The cleaning of the head of the bed, the vallances and curtains, with a brush or whisk, is not to be omitted; nor sweeping clean all behind and under the bedsteads: After which she is to sweep and clean every room, as before directed. By thus keeping a constant method, her business will be a pleasure instead of a fatigue.

DIRECTIONS about cleaning Boards, Floors, Plate, Glasses, &c.

A SKILFUL house-maid, in the first case, lays on, over night, some ox-gall on the spots, and next day a proper quantity of strong hot ley, made of wood-ashes well sifted; after which having laid on some clean sand, she scours the boards, on her knees, with a little hard brush, and then with a clean cloth. When they are pretty well dried, they should be rubbed with a dry house-cloth, that they may dry quickly and white.

But

But when the boards have been very dirty and spotted, they must, besides, be scrubbed with cold water and sand, till the grains of the wood appear clear and fair. The house-maid then, with a trundled mop, dries the floor very neatly; and, if it is to be dry rubbed, first throws on some sand, and next applies the dry rubber, and sweeps it clean. Rubbing the skirting-boards with a piece of oily flannel, makes them look as if new painted; but the floor should not be touched by the flannel. Stairs are cleaned in the same way, as is shewn in the preceding article, but particular regard should be had to the face or front of the steps. As for stone-stairs, they are cleaned with water and sand, better than rubbing them with fire stone, the inconvenience of which is shewed before in the first article; and the same method ought to be used with marble pavements; tho' some clean them with soap and water. Let it be a constant rule to scrub the boards the right way of the grain; that is lengthways, and never across. There should not be much of the floor wetted at one time, nor a great quantity of water laid on them; for whilst the maid is cleaning one part, the water soaks into the other, and makes it black. Hot water is of a more spongy nature than cold, soaks into the boards, and causes damps to remain longer than cold water. In very cold weather it is sufficient to warm the water, so as to take off the extreme cold; for hot water will freeze sooner on the boards than cold; and soft water should be used instead of hard, which spoils the colour of the wood. Tea-boards are cleaned by rubbing them well with an oily flannel, and then with a dry cloth. Silver-plate ought to be washed with soap-suds, and then rubbed with a rag dipped first into spirits of wine, and next into whiting. If wrought plate, after being soaped and boiled, it should be rubbed with a fine soft brush. China, or stone ware, when blackened or dirtied, should be first scrubbed with soft sand and water, and then soaped and boiled. The sediment at the bottom of *English* china, when washed only with fair water,

water, is to be taken off by washing in hot soap suds, and rubbing with very soft sand, once a week. Glasses may be cleaned by rubbing with salt, and then washing them in cold water. In cleaning windows, two persons should be employed, one on the outside, and another within; they should first be dusted, then rubbed with a moist clean cloth, and afterwards with a dry clean one; though some use whiting; but that is needless, and takes up much time.

How to keep Boards, Tables, Stairs, &c. brown, without washing.

THIS is done by strewing tansey, mint, baum, fennel, or other green sweet herbs, on the boards well swept, and rubbing them all over the wood with a long hard brush, till it be scrubbed clean. When the wood or boards are quite dry, the herbs should be swept off; and the boards, being well dry-rubbed with a dry rubbing-brush, will look like mahogany, and have an agreeable smell. Greasy spots may be taken out, by laying a little ox-gall on at night, and washing them well next morning with a little brush and clean dishcloth, with some strong ley; but, if the spots be slight, a little clay or fuller's earth will do; or, if they be dirt or marks of the feet, dry-rubbing will remove them; and after these operations the boards will keep a long time bright and brown, with only using a little hard brush.

INSTRUCTIONS concerning Chair-Frames, Tables, Cabinets, Mahogany-Furniture, Glasses, &c.

CHAIR-frames should be first well rubbed with linseed oil, till they are quite clean, and then with a dry cloth till they are bright; and afterwards, when dry, they should be rubbed with a piece of flannel, or hard brush, besmeared with yellow-wax; and then with a soft linen-duster, instead of which some use wool-

len-

len-cloth.—Spots are taken out of tables by rubbing them hard with linseed oil and brick-dust finely sifted, and then with a dry cloth till they are bright; after which let them be well rubbed with a hard brush waxed, and after that with dry flannel. Spots, if slight, may be removed by lemon juice alone, rubbed with the brush and flannel; and sometimes cork, hard applied, will do the same. Bureaus, chests of drawers, and *India* cabinets, have generally so much brass about them, that they are only to be cleaned by rubbing them with linseed-oil, and then with a clean flannel or soft cloth till they become dry and bright.—As for mahogany-furniture, when free from spots, it needs nothing to clean it, but to be rubbed daily with a fine linen-rag. Spots and dirt may be taken out by rubbing the wood well with stale small beer, then with a clean dry brush, and after that with a clean linen-rag. Glasses and windows, when cleaned, may get a fine gloss by being rubbed with rotten-stone.

N. B. The rags used in these cases should be pieces of old sheets, &c. and not dimity or diaper.

DIRECTIONS concerning Oil Floor-Cloths.

THESE are best cleaned and preserved by being dry rubbed every day; for mopping them spoils and wears them soon out, besides making their sides turn up; to prevent which last, they should be laid with the wrong side upwards once a week; but wires fixed so as to be drawn, will answer better. Cleaning them occasionally with milk, and dry-rubbing them when dry, will make them look as bright as when new.

DIRECTIONS for cleaning of Worsted and other Sorts of Stuffs.

THE stuff to be cleaned should first be well brushed, and cleared of all spots, as well as possible; and then being laid on a table, should be hand-rubbed all over

over with the following composition, viz. A quarter of a peck of the whitest and best fuller's-earth dissolved in warm water, after it had been dried before the fire, and two-pennyworth of the spirit of turpentine. The wrong side of the stuff, whether vallances, curtains, &c. should be first rubbed, and then the right-side. After that, let them be hung up in some convenient place for drying. The same mixture (which likewise kills the bugs) also serves for chairs and settees; and their bottoms, if loose, should be taken out and rubbed the same way. When bone-dry, they ought to be brushed with a hard brush; then with a soft cloaths-brush; and lastly, with a clean cloth, when they will look as if new. Some persons make the above composition into rolls, which they keep for occasional use.

————As for silk stuffs, they should likewise be brushed and freed from spots, and being laid upon a table, should be rubbed in the same manner with bran dried before the fire, and mixed for every peck (which is sufficient for the furniture of a bed) with an ounce of powder-blue, till all the dirt is off, when they should be thoroughly shaken, and brushed and rubbed with clean dry cloths. Mohair-stuffs may be managed the same way; and as for chints and cottons, they are treated of under the Article of *Laundry-Maid*.

DIRECTIONS concerning Pewter, Tin, Copper, Candlesticks, &c.

THE kitchen-maid should have always ready for washing her pewter, &c. a sufficient quantity of ley made in the following proportion, viz. a pail of wood-ashes (either from the hot-pressers, dyers, or bakers) and half a pail of unslacked lime, for every four pails of water; which should be all boiled together in a copper, duly stirred, for about half an hour; when the liquor should be poured into one or more tubs, till it cools, and then be bottled for use.

When she is to clean her pewter, she lays the dishes and plates separately, one upon another, on a dresser, with

with a piece of flannel under them. Having warmed a sufficient quantity of the said liquor, she pours some of it upon the uppermost plate or dish; and as she takes off each plate or dish, she empties the liquor into the next. She then rubs them with a piece of tow; after which, having two basons of red sand mixed with the ley, she scours the pewter with one, and having rinsed it in cold water, clears it with ley and sand in the other dish, and then rinses it in two waters. The same method is used for cleaning copper and tin; but any nastiness on them must be first taken off with sand and water. Coffee and chocolate pots, if cleaned this way, will have no offensive smell or taste.

Candlesticks, either of brass, iron, or tin, are cleaned by being put into boiling water in a kettle or saucepan, kept for the purpose; and by being wiped, when taken out, (which ought to be one by one) with a coarse dry cloth, then rubbed with a piece of clean flannel kept for that end, and after that with a piece of leather and some rotten-stone, or white brick; but if neither can be had, with red brick-dust, or rather with whiting. Silver and *French* plate should be put first into the boiling vessel, and, when taken out, should be dried, and then rubbed bright with a piece of leather and whiting. China candlesticks, either trimmed with silver or brass, and jappan'd candlesticks, should be dipped in and out of the water as quick as possible, till the grease comes off, and then wiped quite dry with a cloth and flannel. Steel candlesticks will not endure any water; therefore the kitchen-maid must carefully melt the tallow, and then rub them with a dry cloth; and take off spots by rubbing them first with oil, and next with emery. Copper and brass vessels should immediately after using them be filled with water (which prevents the tinning from coming off) then wiped and dried; for if they be not, they gather, as well when empty as when fat is left in them, a green substance, which is rank poison, or at least causes terrible and lasting disorders, especially to those who eat first
what

what is next dressed in them. Copper and brass spoons, particularly those called white-metal spoons, should also be taken special care of; for they gather a greenish poison, and nothing should at any rate be warmed in them over the fire. Broths and soups should not be left longer standing in the porridge-pot, than while dinner is taking up. Fixed coppers should have the fire drawn from under them as soon as they are used, and scoured with a brush and sand whilst hot. The outsides of tinned copper utensils should be also scoured with a brush and sand; but not the insides; for the sand will take off the tin, from which any speck may be removed by scraping with the nails. The dressers should be scrubbed with water and soap, or wood-ashes, any of them being preferable to sand or fuller's earth, on account of their grittiness; and it should be a constant maxim in *London*, and other places, not to throw the dirty water down the sewers, or shores, if it can be conveniently carried into the street; for it is very apt to stop these drains, and cause a disagreeable smell.

The CHAMBER-MAID.

HER first study should be to inform herself of her mistress's method and hours of doing her business, that she may have her linen well aired, and every thing nice and clean, ready for her dress and undress. She should have every article so disposed, that she may know where to find it when wanted; and when she undresses her mistress, she ought to rub carefully what is taken off with a clean linen-cloth, and having folded and smoothed them, to lay them in their proper places. As the washing and cleaning her mistress's apparel are part of her business, she will find the following receipts useful.

To take off Dirt from any Silk.

THIS is done by wetting it with a cloth dipped in clear water, and then wiping it till the stain is out; then

then rubbing it first with a wet cloth, and next with a dry one; and afterwards rolling it up dry in another clean cloth: but no air must come to it, for it would change the colour, or crumple it. If the pieces of dirt be thick, they should be let dry, and then shaken off; after which the silk should be rubbed with crumbs of bread, and then with a clean cloth. If it be stained with coffee, rubbing it with milk, and then with fair water and a cloth, will clean it.

To keep Silks from staining in washing.

DISSOLVE Castile soap in rain-water boiling hot; when the water is near cold, mix it with a little fuller's earth, and then scour out your silks. Don't let them lie in heaps, but spread them, and clap them between dry cloths, and they will have a fresh and fair look.

How to take out Spots of Oil, or any greasy Spots, in Silk.

LET the Spot be covered with French chalk scraped, and then rubbed well with a clean cloth. Pure spirit of lemon, without the essence, will extract any stain; but Spirit of Sal Ammoniac is thought preferable; for although the silk be all over stained with oil, it will take it out, at least on the second application, if the silk be dry.

To take Spots out of thin Silks, &c.

DIP a piece of black cloth in a pint of white wine vinegar, pretty well heated, and rub it over the stain; after which scrape fuller's earth on the stain, and putting dry woollen cloths above and below, place an iron, moderately hot, on the upper part, and the spot will vanish.

To take Pitch, Tar, or Paint, out of Silks.

RUBBING the silks the right way, with a cloth dipped in the spirit of turpentine, removes them effectually.

To

To clean all Sorts of plain Silks.

THIS is done by rubbing them on a table with bran heated before the fire.

N. B. A peck of bran is enough for a suit of cloaths,

To clean Sattins and Damasks.

A SUIT of these may be cleaned by rubbing them with the crumb of a threepenny loaf two days old, mixed with a quarter of an ounce of powder-blue.

To clean flowered Silks.

THE same quantity of crumb and powder-blue, as in the preceding receipt, will do, and must be used the same way; but the bread should be new, as it will not be so apt to get into the brocade; and if there be any gold or silver flowers, let them be rubbed with a piece of crimson velvet; after which the stuff should be well shaken, and rubbed with a clean soft dry cloth; circumstances to be observed in all such cases.

How to restore the Colour to Silks of a dark Brown or Iron Grey, &c. Colours, spotted with Lemons, &c.

TOUCHING them gently with Spirit of Sal Ammoniac recovers their colours; and will do the same to scarlet and most other colours.

A quick Way to take Grease out of Woollen Cloth.

DAB the spot with a piece of wet brown paper rolled up with a red hot coal in it. When one piece of paper and coal fails, let the stain be dabbed with another, till it disappears, and then brushed.

How to take all Kinds of Spots out of Cloth, Stuffs, Silks, &c.

MIX a pound of rock-allum, burnt and beat to powder, with about eight ounces of the powder of the roots

roots of Florence-flame (a species of the Iris or Flower-de-Luce) and to these add the whites of two new-laid eggs, two pounds and a half of cake-soap, and half of an ox's gall, incorporating all well together with fair water. To these some add a little nitre or saltpetre. Make up the whole into round balls, and dry them in the shade. When you are to take out any spot or stain, wet the cloth, and then rub it over with one of the balls; after which, letting it alone for a few hours, wash it till the water grows clear, which may be after two or three applications. Some use warm, and others cold water, both in the rubbing and the washings.

To take Iron-Moulds, and all Sorts of Spots or Stains, out of Linen.

THESE are removed by holding the linen, where they are, round a silver or stone-mug containing boiling water, and by rubbing them with a slice of lemon. In the middle of summer, when the sun is very hot, the soaping them on both sides, and then hanging them in the sun till bone-dry, will take them out; and if the linen be soaped all over, it will be very white. Rubbing the stained places with juice of sorrel, or dipping them in the hot juice, will take out the spots. The same may be done by rubbing them with salt and vinegar, and squeezing; or by dipping them a few times in sharp vinegar boiling in an earthen, tin, or silver pipkin, over the fire, and nipping them; after which they should be well rubbed with soap, dried before the sun or fire, and washed. Boiling-hot milk will take the stains of fruit out of linen.

To take Paint out of Linen.

STAINS of that kind are extracted by rubbing them over with butter, hanging them in the sun, or before some heat, to dry, and then washing them.

To wash Cambricks, Muslins, and Laces.

THEY should be twice well soaped, and as often washed in warm water; then they should be rubbed with a little soap and blue mixed together, and have boiling water poured on them, and be covered for an hour or two, when they should be well washed out, and rinsed in pump-water blued. After that they should be dried, starched, clapt in the hands, half dried before a fire, then rolled in a cloth, and ironed, which should be done the right way of the thread, and great care taken that they be neither singed or frayed. When small things are boiled, the soap and blue should be first mixed together, then beat up with a whisk, and poured into the water in which the cloaths are to be boiled. This keeps the blue from settling in the cloaths; and if as much pearl-ashes as will lie on a shilling be added, the cloaths or stockings will be as white as snow. Yellow linens or lace may be made quite white, if they be well rubbed with a quarter of a pound of soft soap, and a quarter of an ounce of powder blue, well mixed; then rolled up and put into cold soft water, with a spoonful of pearl ashes, and then boiled. If the first or second boil do not answer, let them be boiled again. Linen soaped, as above, in summer, then laid in the sun, and afterwards boiled, will be freed of all stains. Fine Things should never be wrung, but squeezed in the hand. Earthen pans, or large wooden bowls, are the best vessels to wash small things in; and as the bowls are apt to split, that may be prevented by boiling them in a tallow-chandler's copper with the tallow. To prevent the small cloaths or lace from shining, lay a piece of white paper over them, when you iron.

How to make Starch for Small Linens

HAVING wetted a quarter of a pound of starch, mixed with a little powder-blue, so as it will bruise, add to it half a pint of water, and then pour them into a quart of water boiling on the fire. Stir well, and let the starch boil at least a quarter of an hour, for it can-

not be boiled too well, neither will the linnen iron or look well, unless the starch be thoroughly boiled. After the starch is strained, dip the linnen into it, and then squeeze it out. Dip first those things you would have stiffest; but do not rub them in the starch; and as you want the starch stiff or thin, add or diminish. Some put Gum-Arabic, allum, and candle, into the starch as it boils; but these are prejudicial; and if any thing be added, let it be isinglass, about an ounce to a quarter of a pound of starch, for that will help to stiffen and make them clear, but not to be used to laces. A kettle of bell-metal is the properest vessel to boil starch in.

To wash Silk Stockings and Handkerchiefs.

SOME make a strong lather with soap, pretty hot, then lay the stockings on a table, and with a rolled coarse rough cloth rub them hard, turning them several times from one side to the other, till they have passed through three lathers. Then they rinse them in three or four waters, till all the soap is taken out; and when quite clear hang them up, without wringing, to dry, with the wrong side outwards. They take them down when about half dry, and pulling them out with their hands into shape, let them lie some time, and then iron them on the wrong side.—Others wash them in two cold lathers, with blue added to the second, and don't rinse, but turn them; then turning them, pull them smooth, press them, dry and roll them up tight. Laying stockings in soak, before washing, spoils their colour.—Handkerchiefs should first be washed in cold water, but never in hot, for that quite spoils them; and then in lukewarm suds; then rinse, pull them smooth, fold and dry them.

To clean cast Ribbands.

FIRST sprinkle them with fair water, and then smooth them out; after which lay them on a carpet or clean cloth at full breadth, and brush them gently with a thin lather of *Castile* soap; then rub them, till they be clean, in water wherein a little allum and white tartar have been dissolved; after which the colours will be

be fixed in them from further fading ; but you must take care to dry them in the sun, and smooth them with a glass slick-stone.

The LAUNDRY-MAID.

AS this is not wrote for the accomplished laundress, but only for young beginners, and those who undertake all sorts of work, I shall not treat on the practical parts of her business, but only give a few general remarks, together with some of the newest and most approved receipts necessary to be known.

Soft water is best for washing, and should be exposed for a few days to the sun, and allowed to settle. Hard water may be softened by laying chalk in the bottoms of the wells or ponds ; and if boiled, the day before it be used, with some fine sifted wood ashes, and unslacked lime, according to the quantity of water, it will answer extremely well the purposes of washing. When one copperful is thus boiled, draw out the fire from under it, to let the water settle ; then empty it clear into tubs ; rinse the copper, and fill it again in the same manner. Some persons at a great wash pot ode, or pearl ashes tied in a cloth, and let it lie in the water they are to use for washing ; and when they boil the cloaths, hang the bag with the ashes in the copper. This they do with common water, in which they also sometimes boil wood ashes. It is usual for some servants to soap their cloaths well over night, then put them into the copper, and early next morning heat the water ; after which they take out the cloaths, and so go to washing : But this is a bad method ; for instead of loosening the dirt, it fixes it in them, if the water should be in the least too hot, and makes it scarce possible ever to clean them. The following is a better method, and won't give half the trouble — Wet the linen with warm water, and rub it over with soap ; then rub the cloaths between your hands very hard, and that will loosen the dirt. After that let them lie in hot water till next morning ; then wash as usual, and there will be no occasion for more soap till the second lather.—Chints and fine printed cottons should be

first thrown into pump-water an hour before washing them; and when wrung out of that, let them be washed in strong clear suds: But if there be any fine colours, as blue, yellow, or green, they must not be soaped at all, for that will draw out the colour; nor washed in too hot water. Then wring them out of those suds; and after that, shaking them well, throw them into pump-water immediately, for they should not be longer in hot water than they are washing, nor kept longer out of the pump-water than they are shaking, otherwise the colours will run. Do them thus, till they have gone through three suds; and having then rinsed and blued them immediately, hang them up to dry, not letting any part, if possible, touch one another. Starch them very dry; then hang them up again; and when dry enough for ironing, fold and iron them directly; but let them not lie too long together. When the colours, with bad former washings, are run into the white ground, wash the cloth in three lathers, but without putting it into pump-water. After that rinse the cloth, and then put it into a pail of soft water, mixed with half a pint of the best white wine vinegar, letting it remain there an hour or two, in which time all the colours run into the ground will be discharged, and the cloth look clear and fine.

B O O K X.

INSTRUCTIONS *for* CARVING *according to the Terms of ART.*

To cut up a Bustard. See Turkey.

To sauce a Capon.

TAKE a capon, and lift up the right leg, and so array forth, and lay in the platter; serve your chicken in the same manner, and sauce them with green sauce or verjuice.

To

To unlace a Rabbit.

TURN the back downward, and cut the flaps or apron from the belly or kidney; then put in your knife between the kidneys, and loosen the flesh from the bone, on each side; then turn the belly downward, and cut the back cross between the wings, drawing your knife down on each side the backbone, dividing the legs and sides from the back; pull not the leg too hard when you open the side from the bone; but with your hand and knife neatly lay open both sides from the scut to the shoulder; then lay the legs close together.

To unbrace a Duck.

RAISE up the pinions and legs, but take them not off, and raise the merry-thought from the breast; then lace it down each side of the breast with your knife, wriggling your knife to and fro, that the furrows may lie in and out. After the same manner unbrace the *Mallard*.

To rear a Goose.

TAKE off both legs fair, like shoulders of lamb; then cut off the belly-piece round close to the end of the breast; then lace your goose down on both sides of the breast half an inch from the sharp bone; then take off the pinion on each side, and the flesh you first laced with your knife; raise it up clean from the bone, and take it off with the pinion from the body; then cut up the merry-thought; then cut from the breast-bone another slice of flesh quite through; then turn up your carcase, and cut it asunder, the back-bone above the loin-bones; then take the rump-end of the back-bone and lay it in a dish, with the skinny side upwards; lay at the fore-end of it the merry-thought, with the skinny side upwards, and before that the apron of the goose; then lay the pinions on each side contrary, set the legs on each side contrary behind them, that the bone-ends of the legs may stand up cross in the middle of the dish, and the wing-pinions may come on the outside of them; put the long slice which you cut from the breast-bone, under the wing-pinions on each side, and let the ends meet under the leg-bones, and let the other ends lie cut

in the dish betwixt the leg and the pinion; then pour in your sauce over the meat; throw on salt and serve it to table again.

To unbrace a Mallard.

THIS is done the same way as to unbrace a *Duck*; which see.

To wing a Partridge.

RAISE his legs and wings, and sauce him with wine, powdered ginger, and a little salt.

To allay a Pheasant.

DO this as you do a Partridge, but use no other sauce but salt.

To wing a Quail.

DO this the same way as you do a Partridge.

To lift a Swan.

SLIT the swan down in the middle of the breast, and so clean through the back, from the neck to the rump; then part the two halves, but do not break or tear the flesh; then lay the two halves in a charger, with the slit side downwards; throw salt upon it; set it again on the table; serve the sauce in saucers.

To break a Teal.

DO this the same way you do a Pheasant.

To cut up a Turkey.

RAISE up the leg fairly, and open the joint with the point of your knife, but take not off the leg; then with your knife face down both sides of the breast, and open the breast-pinion, but do not take it off; then raise the merry-thought betwixt the breast-bone and the top of it; then raise up the brawn; then turn it outward upon both sides, but not break it, nor cut it off; then cut off the wing-pinions at the joint next the body, and stick each pinion in the place you turned the brawn out, but cut off the sharp end of the pinion, and take the middle piece, and that will just fit in the place. You may cut up a *Bustard*, a *Capon*, or *Pheasant*, the same way.



A TABLE to cast up Expences, or Wages.

Per-Year.	Per Month.				Per week.				Per Day.			
l.	l.	s.	d.	f.	l.	s.	d.	f.	l.	s.	d.	f.
1	0	1	6	2	0	0	4	2	0	0	0	3
2	0	3	0	3	0	0	9	1	0	0	1	1
3	0	4	7	1	0	1	1	3	0	0	2	0
4	0	6	1	3	0	1	6	2	0	0	2	3
5	0	7	8	0	0	1	11	0	0	0	3	1
6	0	9	2	2	0	2	3	2	0	0	4	0
7	0	10	9	0	0	2	8	1	0	0	4	2
8	0	12	3	1	0	3	0	3	0	0	5	1
9	0	13	9	3	0	3	5	2	0	0	6	0
10	0	15	4	0	0	3	10	0	0	0	6	2
11	0	16	10	2	0	4	2	3	0	0	7	1
12	0	18	5	0	0	4	7	1	0	0	8	0
13	0	19	11	1	0	4	11	3	0	0	8	2
14	1	1	5	3	0	5	4	1	0	0	9	1
15	1	3	0	1	0	5	9	0	0	0	9	3
16	1	4	6	2	0	6	1	3	0	0	10	2
17	1	6	1	0	0	6	6	1	0	0	11	1
18	1	7	7	2	0	6	10	3	0	0	11	3
19	1	9	1	3	0	7	3	2	0	1	0	2
20	1	10	8	1	0	7	8	0	0	1	1	1
30	2	6	0	1	0	11	6	0	0	1	7	3
40	3	1	4	2	0	15	4	0	0	2	2	1
50	3	16	8	2	0	19	2	1	0	2	9	0
60	4	12	0	3	0	3	0	1	0	3	3	2
70	5	7	4	3	1	6	10	1	0	3	10	0
80	6	2	9	0	1	10	8	1	0	4	4	2
90	6	18	1	0	1	11	6	1	0	4	11	2
100	7	13	5	0	1	18	4	1	0	5	5	3
200	13	6	10	1	3	16	8	2	0	10	11	2
300	23	0	3	1	5	15	0	3	0	16	5	1
400	30	13	8	2	7	13	5	0	1	1	11	0
500	38	7	1	2	9	11	9	1	1	7	4	3
1000	76	14	3	0	19	3	6	3	2	14	9	2

The above Table shew how much may be expended, or due, Monthly, Weekly, or Daily, according to the yearly allowance of any sum from 1l. to 1000l. inclusive. The fractional parts of a farthing, in the daily article, are added or omitted, as they exceed or are under the half of that coin: and the month in this table, and the next, is computed at 28 days; but in the general calculation 365 days allowed to the year.

TABLE to cast up Expences or Wages, by the Day, Week, Month, and Year.

By the Day.			By the Week.			By the Month.			By the Year.		
l.	s.	d.	l.	s.	d.	l.	s.	d.	l.	s.	d.
0	1	0	0	0	7	0	2	4	1	10	5
0	2	0	0	1	2	0	4	8	2	0	10
0	3	0	0	1	9	0	7	0	4	11	3
0	4	0	0	2	4	0	9	4	6	11	8
0	5	0	0	2	11	0	11	8	7	12	1
0	6	0	0	3	6	0	14	0	9	2	6
0	7	0	0	4	1	0	16	4	10	12	11
0	8	0	0	4	8	0	18	8	12	3	4
0	9	0	0	5	3	1	1	0	13	13	9
0	10	0	0	5	10	1	3	4	15	4	2
0	11	0	0	6	5	1	5	8	16	14	7
1	0	0	0	7	0	1	8	0	18	5	0
2	0	0	0	14	0	2	16	0	36	10	0
3	0	0	1	1	0	4	4	0	54	15	0
4	0	0	1	8	0	5	12	0	73	6	0
5	0	0	1	15	0	7	0	0	91	5	0
6	0	0	2	2	0	8	8	0	109	10	0
7	0	0	2	9	0	9	16	0	127	15	0
8	0	0	2	16	0	11	4	0	146	0	0
9	0	0	3	3	0	12	12	0	164	5	0
10	0	0	3	10	0	14	0	0	182	10	0
11	0	0	3	17	0	15	8	0	200	15	0
12	0	0	4	4	0	16	16	0	219	0	0
13	0	0	4	11	0	18	4	0	237	5	0
14	0	0	4	18	0	19	12	0	255	10	0
15	0	0	5	5	0	21	0	0	273	15	0
16	0	0	5	12	0	22	8	0	292	0	0
17	0	0	5	19	0	23	16	0	310	5	0
18	0	0	6	6	0	25	4	0	328	10	0
19	0	0	6	13	0	26	12	0	346	15	0
20	0	0	7	0	0	28	0	0	365	0	0

Compute the Pence but of one Day's Expence,
So many Pounds, Angels *, Groats, and Pence,
Are spent in one whole YEAR's Circumference.

[Or] One Week's Expence in Farthings makes appear,
The Shillings and Pence expended in a YEAR.



* An Angel is Ten Shillings.

F I N I S.